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Leading Publication in the Meat Packing and Allied Industries Since 1891

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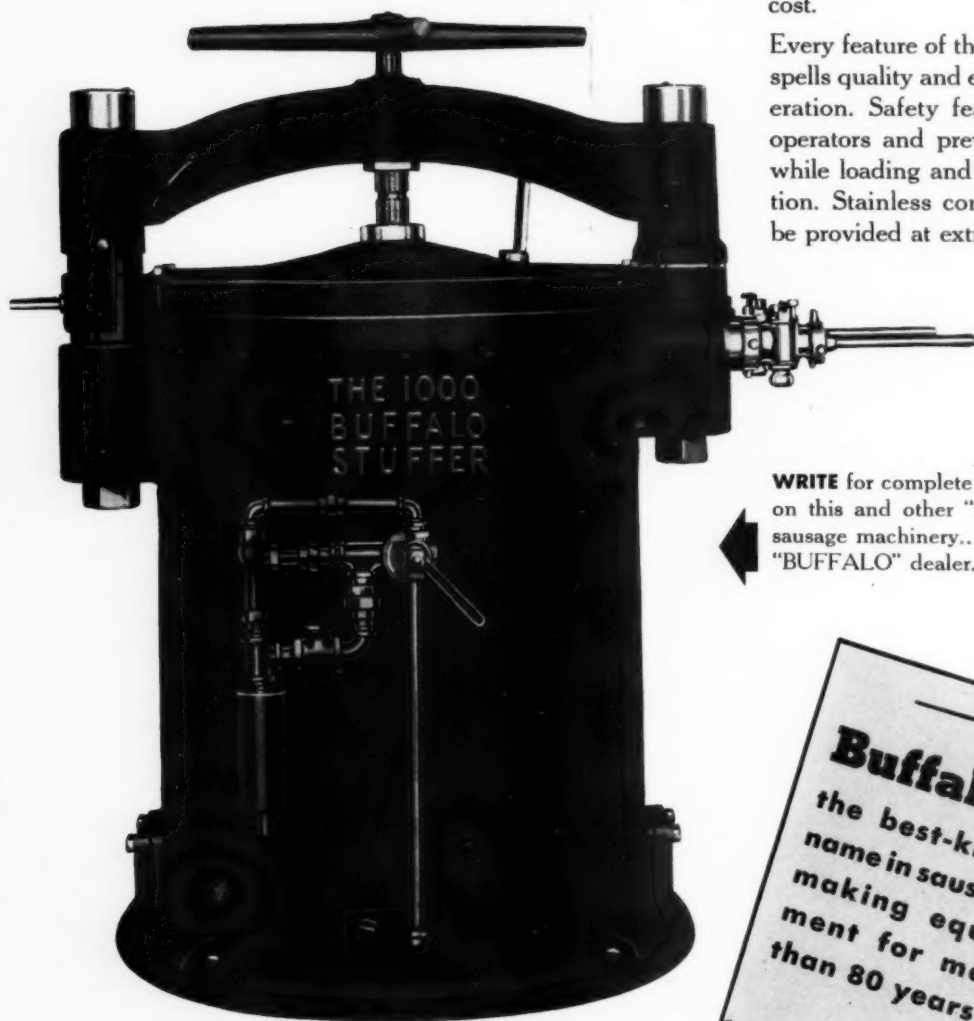
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Here's the **Buffalo** Model 1000 ...

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1000-pound

sausage stuffer



For high-volume sausage kitchens, Model 1000 is an important timesaver. It easily holds the entire batch from an 800-pound silent cutter or a 1000-pound mixer. With fewer stops for re-filling, you minimize shut-downs. And longer stuffing cycles mean higher daily production at lower cost.

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- in completeness of line!
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- Easy to apply
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The hundreds of small pockets created in the crinkle finish of "ARKSAFE" meat covers cause many small pockets of low temperature air to lie between the cover and the meat, thereby providing an excellent insulation. This means cleaner, fresher meat and no souring or formation of objectionable odors due to improper packaging.

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THE NATIONAL



Provisioner

VOLUME 123

JULY 29, 1950

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Harder! Smoother! Glossier!

HS-50

... MARATHON'S NEW COATING THAT

GUARANTEES GREATER-THAN-EVER WORKABILITY FOR

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LARD AND SHORTENING

CARTONS AND

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New Workability! Amazing new HS-50 on *Wonder White* gives you trouble-free operation on high-speed automatic packaging machines. Your first trial will dramatically prove that HS-50 Coating reduces downtime and increases overall packaging efficiency! *Wonder White* cartons and boards with this hard, smooth coating flow more swiftly than ever through packaging operations. And, *Wonder White's* new HS-50 Coating has the highest blocking resistance yet achieved!

New Sales Appeal! Marathon's new HS-50 Coating helps to keep *Wonder White* a pure sales-appealing white for life under *all* conditions! HS-50 creates a hard, glossy surface that brings out greater-than-ever brilliance in printing. Homemakers will reach for these gleaming, spotless packages that highlight *your brand name* in the store... and retain their sales appeal throughout the life of the package!

★ **HS-50**, a product of Marathon's Research and Product Development Departments, has been laboratory and market tested. For complete information and samples, ask your Marathon sales representative or write Marathon Corporation, Menasha, Wisconsin.

Protective Packaging FOR AMERICA'S FINEST FOODS

MARATHON

"Heavy-Duty Engineered, eh..."

WHAT'S IN IT FOR ME?"



What does it mean when we say every new International Truck, large or small, is heavy-duty engineered? That means every one of the thousands of parts of each truck is engineered with extra stamina. You get extra ruggedness that pays off in lower-cost performance . . . longer truck life.

It's the same plus value that has kept Internationals first in heavy-duty truck sales for 18 straight years. And you know Internationals are built to last—over half the International Trucks built in the last 43 years are *still in service*.

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Comfo-Vision cab, standard on every model, is "the roomiest cab on the road." You get full front visibility through the one-piece, curved Sweepsight windshield. And these new Internationals are a pleasure to handle with an all-new steering system that gives you more positive control and a shorter turning radius.

Stop in at your nearest International Truck dealer or branch and see *all* the big features, soon.

International Harvester Builds McCormick Farm Equipment and Farmall Tractors...MotorTrucks Industrial Power...Refrigerators and Freezers

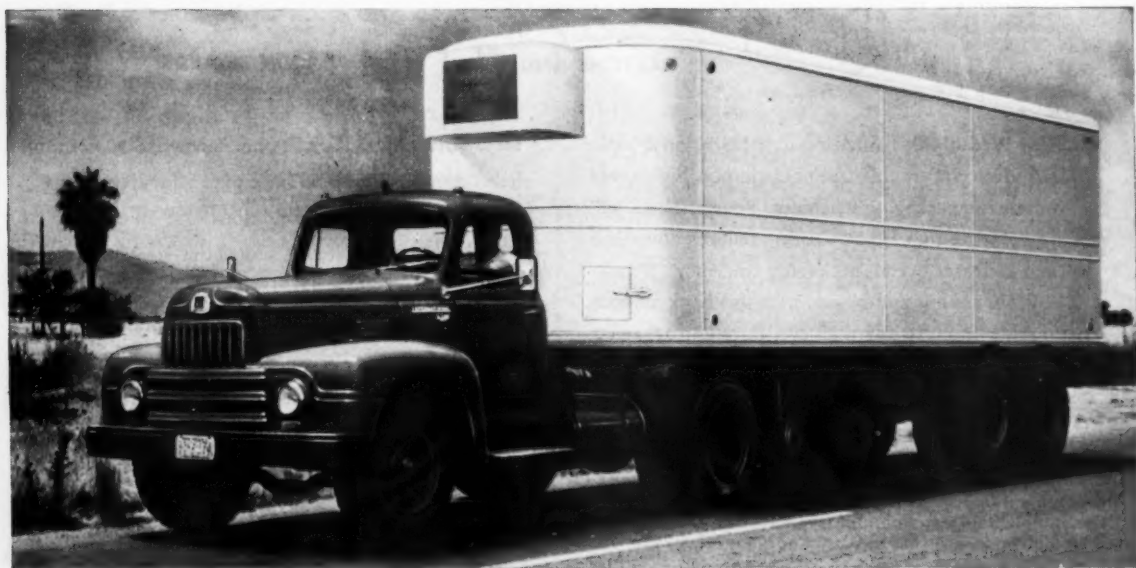


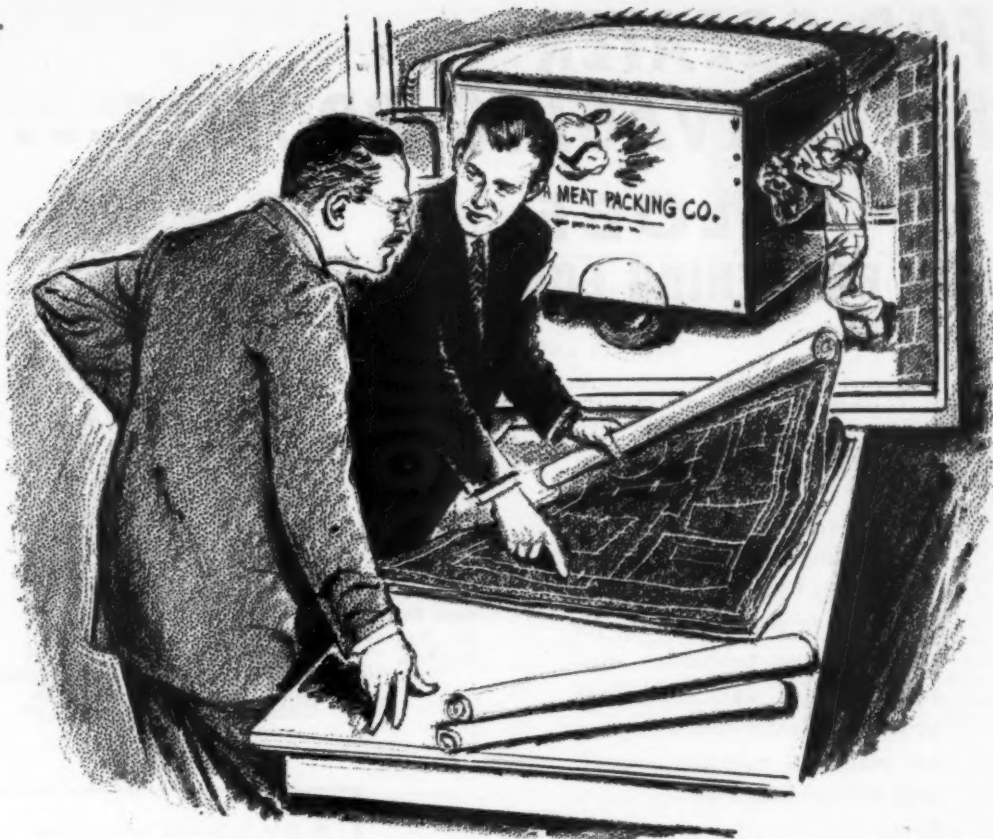
Tune in James Melton and "Harvest of Stars," NBC, Sunday afternoons

ALL NEW, ALL PROVED

INTERNATIONAL TRUCKS

INTERNATIONAL HARVESTER COMPANY CHICAGO





Six Canco services to help you increase your canned meat profits!

IT'S A FACT that more people are eating more canned meats these days.

Maybe you are thinking of expanding your line to take advantage of this trend.

To help you get a larger, more profitable share of this growing business, Canco offers you more and better services than any other can manufacturer. For instance:

- 1. Canco will make** blueprint and layout recommendations to expand your canned meat production.
- 2. Canco will advise you** on all technicalities concerning the processing of canned meats.
- 3. Canco's Home Economics Section** and Testing Kitchen will help on proper seasonings, recipes

for labels, and general advice on consumer preferences.

- 4. Canco's Label Department** will develop a saleable design for your lithographed labels.
- 5. Canco's Service Engineers** are on call for production-line emergencies.
- 6. Canco's Research Laboratories** will assist in establishing quality control of production, and in solving quality-control problems.

Seattle Public Library

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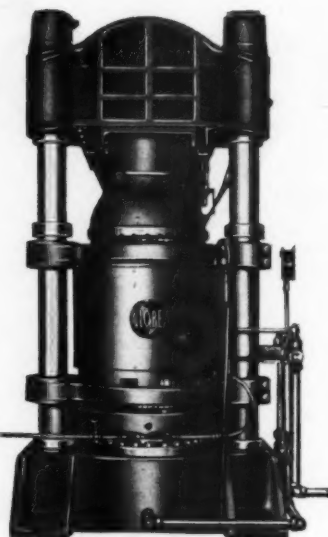
FOR GREATER FAT SALVAGING PROFITS---

GLOBE DRY RENDERING EQUIPMENT

reclaims larger quantities of saleable fats, boosts your profits, lowers your costs. Not an idle boast—this Globe equipment was developed in packing houses for packing house production engineers, and for years it has been producing greater profits in packing plants all over the country. And we have increased our manufacturing facilities to make prompt shipment on all types of cookers and presses.

Write today for full information on any installation you may be planning. Our engineering staff will be glad to consult with you at no obligation.

Illustration of
Globe HPM 500-
Ton Hydraulic
Curb Press



- Globe Dry Rendering Cooker starts your fat recovery program off right by efficient use of thorough agitation and modern steam pressure and vacuum action.
- Globe Cracking Receiver or Percolator allows quick, thorough drainage of all free fats from cracklings discharged from the cooker.
- Globe HPM 500-Ton Hydraulic Curb Press puts the clincher on your economy program by recovering more grease from cracklings than smaller, less efficient types. Built of heavy materials with a high factor of safety, this press is usually maintained at less than $\frac{1}{2}\%$ per ton.
- Refer to Globe catalog for complete engineering data on all Globe Rendering Equipment.

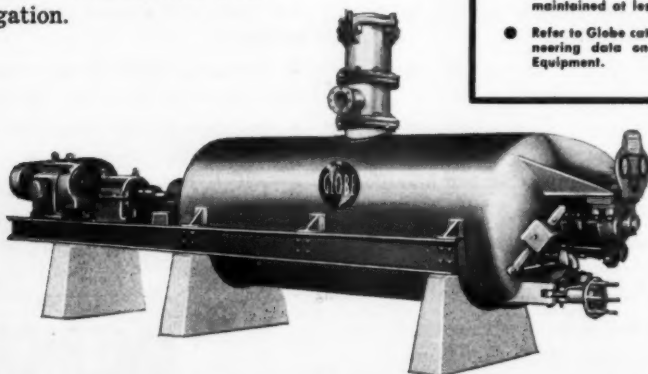


Illustration of
Globe Flowing
Drive Dry Rendering
Cooker

35 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The **GLOBE** *Company*

4000 SO. PRINCETON AVE.
CHICAGO 9, ILLINOIS

Individual, Corporate Taxes to Rise

Individual income tax rates would be restored to the 1945 level and the normal corporate tax rate would be raised from 21 to 25 per cent on the first \$25,000 income if the President's tax proposal to raise \$5,000,000,000 is adopted. The tax rate on a corporation's income above \$25,000 would be 45 per cent.

The Senate finance committee and the House ways and means committee have indicated that they are preparing bills to effectuate the President's tax proposals around October 1, 1950. Many observers consider an excess profits tax probable but doubt that Congress would use the 1936-39 earnings of corporations to determine excess profits but would instead determine a new base to use in computing the tax.

Cease Contract Talks With Armour

After a week's negotiating with the CIO and AFL unions on wages, pensions, insurance and other union demands, Armour and Company offered a "package" wage increase of 8c an hour to renew their contract which expires August 11. The unions stated that the offer was insufficient and negotiations were recessed so the unions could meet with other packers. They have scheduled meetings with Swift & Company three days next week.

The unions indicated that they would settle all demands if they were granted an increase of 20c an hour. Armour pointed out, however, that the increased payment to all its employes of 8c an hour would represent a total annual expenditure of more than \$10,000,000, and that in the six months ended April 29 the company reported a net profit of \$9,384,000.

Union's Right to Financial Data

Employers who plead poor business conditions when facing union demands for higher wages must furnish financial data to back up their contention, the NLRB has ruled in the case of Southern Saddlery Co. The employer does not have to show the union his books or records but must furnish enough data to prove why he cannot grant a wage increase, the board said. The union had not asked to see the books but asked instead for a financial statement and a dollar breakdown of manufacturing costs. By refusing to give this information the company "erected an insurmountable barrier to successful conclusion of the bargaining," NLRB ruled.

Social Security Legislation

House and Senate conferees on the Social Security Bill (HR 6000) have agreed to eliminate the provision for combined withholding of social security and income taxes from an employee's paycheck. The conferees approved the Senate bill provision establishing a maximum primary benefit of \$80 per month. Veterans will be granted wage credits of \$160 for each month of military service in World War II, except those receiving credits in other retirement systems.

The conferees agreed that an "employee" will include agent-drivers and commission-drivers engaged in distributing meat and most other products and services except milk. The coverage changes in the law will be effective January 1, 1951, and changes in benefits on the second month after date of enactment of the bill.

AMI Annual Meeting Plans

The preliminary program for the American Meat Institute's 1950 annual meeting appears on page 12. The first two days of the five-day convention will be devoted to sectional meetings. This practice, so successful in past years, was dropped during the war when shorter conventions were held.

INSTITUTE OUTLINES PROGRAM FOR 1950 CONVENTION IN CHICAGO

The American Meat Institute this week announced tentative program plans for its 1950 annual meeting, September 29 through October 3 inclusive, at the Palmer House, Chicago. Topics which will be discussed at the sectional meetings on Friday and Saturday, September 29 and 30, were summarized, and principal activities for the other three days were outlined by the Institute.

Sectional meetings scheduled for Friday, starting at 10 o'clock a.m., are on prepackaging and on engineering and construction. All problems connected with packaging—production and operating, scientific and technical aspects and distribution—will be discussed in the prepackaging session. In the other forum that morning, such subjects as insulation materials, plant maintenance control programs, finned coils versus brine spray, etc., will be included.

At a sales and advertising session Friday afternoon, the remarks of discussion leaders will be centered around the individual packer salesman and how he can improve his job performance. The following and other aspects of the work will be analyzed: 1) trends in the retailing of meat and their significance to the packer; 2) how the packer salesman can take better advantage of his opportunities, and 3) how the salesman can best be given the training he needs. In addition, there will be a dramatic opportunity to take a factual look at exactly what the salesman does when he enters a retail store.

The livestock session will also be held Friday afternoon. The discussion, which

will be made from the packer's standpoint, will include such subjects as 1) scientific advancement in meat animal production; 2) cattle production opportunities in grass agricultural trends; 3) the development of pig hatcheries, and 4) experience in buying hogs with emphasis on lean meat.

Three sectional meetings will be held Saturday morning; sausage, accounting and scientific and operating.

The sausage meeting will cover package sizes and other prepackaging problems, a special presentation on the sales and merchandising of sausage and many other practical problems.

Highlighting the accounting session will be a discussion of improvements in accounting for executive control. Also, various reports made to federal agencies and new and improved procedures in billing, accounts payable and accounts receivable will be given attention.

The scientific and operating session will cover: 1) future planning for making and selling digester tankage and meat and bone scraps; 2) new method of hide curing; 3) new method of bacon curing, and 4) merits of various methods and techniques of producing and processing lard.

General sessions will be held Monday morning and afternoon and Tuesday morning. On Tuesday afternoon the American Meat Institute Foundation at the University of Chicago will be formally dedicated.

The annual dinner will be held Tuesday evening at 7 o'clock. On Sunday evening an informal supper party will be held for packers and their wives.

Armour Asks Livestock Freight Rate Reduction

Armour and Company has filed a supporting petition to the petition filed last month by seven livestock producer associations asking that the Interstate Commerce Commission require railroads to reduce their rates on livestock. Armour's petition stated that the uncertainty involved in the growing use of trucks rather than railroads for livestock shipments is making it more difficult for meat packers to schedule their operations.

In the past, when most livestock arrived by rail, the railroads would notify the stockyards companies in advance of the arrivals to be expected the following day. This practice enabled the re-routing of livestock, if one market were oversupplied, or allowed packers to prepare for large runs of livestock. The inability of livestock truckers to inform the stockyards in advance has entirely destroyed this stabilizing element in livestock marketing, Armour charged, adding that "neither the seller nor the buyer has an inkling of what the condi-

tions of supply and demand will be on a given day until the last truck has been unloaded."

In their petition last month the livestock associations stated that as a result of excessive rail rates, livestock carloadings in 1949 showed a 40 per cent decrease from 1946. Several post-war rail rate increases have raised rates by 55 per cent in the East, 50 per cent in the South and 43 per cent in the West.

The petition was signed by the following associations: American National Livestock, National Wool Growers, Texas and Southwestern Cattle Raisers, Texas Sheep and Goat Raisers, Highland Hereford Breeders, Livestock Traffic, National Livestock Producers.

Food Planning Specialist

Frank C. Elliott of Henry W. Peabody and Co., Seattle, Wash., has been appointed to the post of food planning specialist on the National Securities Resources Board, to handle preparation of plans in bringing the food industry under federal control in wartime.

MID Rules on Curing

Limitations on weight gain in curing and on the finished weight of cured and smoked product in comparison with its green weight have been set forth in Meat Inspection Division Memorandum 155, issued this week by A. R. Miller, chief of the MID.

Under the ruling, the effective date of which is October 1, the application of curing solution to meat cuts such as hams, pork shoulders, picnics, butts, beef briskets, beef tongues, barrel beef, mess pork and the like by injection or otherwise shall not result in an increase in weight of the finished cured product of more than 10 per cent over the weight of the fresh, uncured meat. The weight of cured and smoked products such as hams, pork shoulders, pork shoulder picnics, pork shoulder butts, beef tongues and the like shall not exceed the weight of the fresh, uncured article.

Hams, pork shoulder picnics and similar products prepared for canning are an exception to the foregoing and shall be prepared to conform to the limitations provided in paragraph 18.7(n) of the meat inspection regulations, as amended.

At least 1½ lbs. of sugar or 2 lbs. of honey shall be used in curing each 100 lbs. of product which is subsequently marked or labelled "Sugar Cured" or "Honey Cured," respectively.

Name House Group to Study Chemical Use in Foods

A seven-man House of Representatives committee has been appointed to investigate the use of chemicals, compounds and synthetics in the manufacture of food and fertilizer products and the possible effect of such use on public health. The action was authorized by House Resolution 323, adopted June 20. Representative James J. Delaney of New York has been appointed chairman of the committee. Other members are Thomas G. Abernethy of Mississippi, E. H. Hedrick of West Virginia, Paul C. Jones of Missouri, Frank B. Keefe of Wisconsin, A. L. Miller of Nebraska and Gordon L. McDonough of California. Funds for the investigation have not yet been appropriated.

A principal objective of the study, according to Delaney, will be to determine whether or not the chemicals used in processing and manufacturing of foods, insecticides and fertilizers have residual toxic effects on humans.

Higher Slaughterhouse Fees Approved by City

The Worcester, Mass. license board has approved new fees for slaughterhouses and sausage manufacturers, ranging from \$2 to \$200 annually. Previously the licenses were \$1 a year. Slaughterhouse licenses will cost \$100 under the new regulations and a sliding scale rate will be used for other firms, depending on volume.



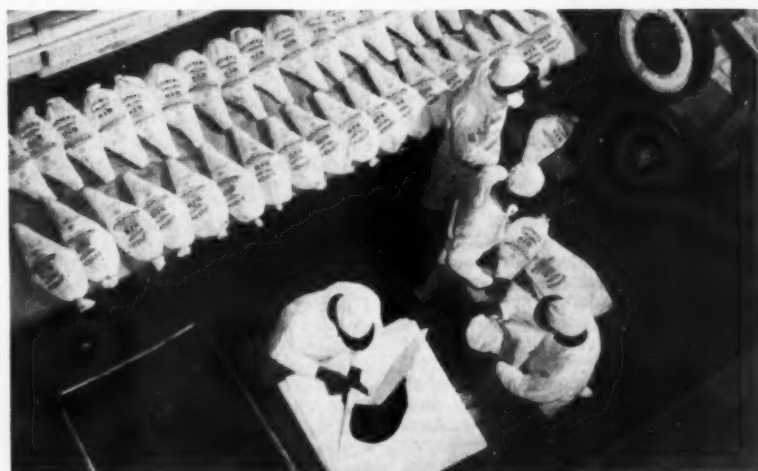
WASHING AND BRANDING HAMS AND (RIGHT) HANGING IN HOUSE

Time + Patience = Smithfield Hams

THE SPECIFICATIONS for a Smithfield ham? They are mostly patience and time, although a ham labeled "Genuine Smithfield," must be processed in Smithfield, Virginia, and come from a hog raised in the peanut belt of Virginia and North Carolina.

Patience and time are ingredients of the Smithfield ham, but methods used in its cure are an outgrowth of colonial meat preserving activities when refrigeration, either mechanical or natural, was unknown. Butchering had to be con-

MANY HANDLINGS are required for the production of Smithfield hams. In the photograph at right workmen are dipping the hams in pepper and hanging them in the drying room. In the bottom photo the finished hams are being wrapped in absorbent paper and placed in cloth bags.



finied to the fall months and a cure developed that would carry the hams through the warm summer months. Through a lengthy and costly trial and error method, a processing technique calling for dry spice curing, long cool smoking and gradual drying and aging was found to be the answer. Efforts at short cuts ended in rancidity.

The formula was handed down from family to family and remained a family operation until the 1800's when the first of the Smithfield genuine Virginia ham processors started business. Today three large plants process Smithfield hams, including the 60-year old infant, V. W. Joyner & Company. Operations of this firm are featured in the accompanying photos.

With the exception of the addition of modern refrigeration, which takes most

(Continued on Page 26.)

Lard and Fat Cuts FALL FROM FAVOR

Results in Lower Live Hog Values



DECLINE in the value of fat cuts and lard compared with lean cuts from the hog has been consistent during the last three decades, Charles A. Burmeister of the Production and Marketing Administration, USDA, recently pointed out in a discussion of "The Changing Demand for Pork Products."

In 1905-19, the wholesale value of the lard in 100 lbs. of live hog was about 46 per cent of the value of the lean cuts. In 1920-29 it was 38 per cent and in 1949 it was only 16 per cent. A similar though less drastic decline is shown by the fat cuts. In 1905-19 they averaged 55 per cent of the value of the lean cuts; in 1920-29 the percentage was down to 46 and in 1949 it was only 33.

According to Burmeister, consumers have shown an increasing tendency to "eat high off the hog." The economic consequences of the change are not inconsiderable.

With consumers showing more and more favor toward hams, picnics, loins and other lean cuts compared with lard, bacon, fat backs, etc., there have been marked changes in price relationships among pork products. In turn, says Burmeister, this has caused hog prices in recent years to be lower than they otherwise would have been.

The type of hogs produced and hog marketing practices have not followed the changes in consumer preferences, although steps are being taken to improve production and marketing.

The extent to which hog prices have been lowered by declines in the values of lard and fat cuts in relation to values of lean cuts can be estimated roughly. Last year, for example, the average value of the lean cuts in 100 lbs. of live hog was \$13.87; that of fat cuts, \$4.57, and that of lard, \$2.26. If prices of fat cuts and lard in 1949 had had the same relationship to the price of lean cuts as in 1905-19, the average value of the fat cuts would have been \$7.63

and that of lard \$6.35. In other words, the total value of the products in 100 lbs. of live hog would have been \$7.30 higher.

If price relationships in 1949 had been like the average of 1935-39, the value of 100 lbs. of live hog would have been \$3.61 higher than the actual value, and the 15,500,000,000 lbs. of hogs sold last year to commercial slaughterers would have brought farmers \$559,000,000 more.

The weight of the bulk of the butcher hogs marketed ranges from 160 to 300 lbs., depending on the type of hog, the length of time fed and the production practices followed. Weights most preferred are usually from 180 to 240 lbs. and average around 225. The yield of edible products from 100 lbs. of live hog usually ranges from about 70 to 74 lbs., depending on the type of hog, its weight and degree of fatness and the amount of fill at the time of weighing. As a rule, carcass yield increases with weight and fatness, with yields of lard and fat cuts increasing relatively more than that of lean cuts.

The three major groups of products, lean cuts, fat cuts, and lard, account for around 65 to 67 lbs. of all edible products from 100 lbs. live weight. Minor items make up the other 5 to 6 lbs. and are of relatively low value. Proportions of the three types of cuts vary with type of hog and degree of fatness. The yield of lard also is affected by the proportion of fat cuts used for lard.

For hogs weighing 200 to 240 lbs. when sold, the yield of lean cuts per 100 lbs. of live weight averages around 35 lbs. and that of fat cuts about 17 lbs. Bacon bellies make up about three-fourths of the fat cut yield. Over a long period, the yearly yield of lard from all hogs slaughtered under federal inspection ranged from about 11 to slightly more than 16 lbs. In more recent years the range has been from 12 to 14.

Price changes for the various kinds

of cuts indicate the changes in demand. From 1920-29 to 1949, for example, the annual average wholesale price of lean cuts at Chicago rose 115 per cent with the average for fresh ham up 123 per cent and that for loins up 103 per cent. The average for the fat cuts advanced only 53 per cent, with fresh bellies rising 67 per cent. Lard prices not only lost ground compared with the other groups of pork products, but the average price dropped 7 per cent from 1920-29 to 1949.

In 1905-19, the value of lean cuts in 100 lbs. of live hog was 48 per cent of the value of the total product compared with nearly 65 per cent in 1949. Lard dropped from about 22 per cent to only 10%, and fat cuts from 26% per cent to less than 21.

Burmeister stated that changes in prices of lard and fat cuts in relation to those of lean cuts are due to several causes. Exports of hog products have dropped markedly since the early twenties. Competition from greatly expanded world supplies of vegetable oils has increased. Other products preferred by consumers, such as fruits and vegetables, are more available year round. Requirements of consumers for foods of high fat content have been reduced because of increased use of labor saving devices and shorter work days and weeks. The sharp rise in consumer incomes in the last decade has made it possible for many more consumers to be more selective in the purchase of foods.

Changes in the breakfast diet probably account for much of the decline in demand for bacon since the early thirties. Many consumers have changed to a breakfast of coffee, rolls, fruit juice and dry cereal.

The problem facing the meat industry is primarily that of a lowered demand for lard and the fat cuts of pork. There are no definite indications that demand for the lean cuts of pork has changed significantly in relation to demand for beef.

Draft Laws' Provisions for Re-employment of Service Men

Law offers broader job protection and clarifies many points of dispute present in World War II measure

WITH the recently extended draft law being used to add to the nation's armed forces, employers should be informed on its provisions regarding employees' reemployment rights upon termination of their service. In some respects draftees, as well as others entering the service, are given even broader job protection than that afforded veterans of World War II. Also, the present law clarifies many points of dispute between employers and employees.

Although, in general, the younger employees with little or no seniority will be affected, some older persons, both enlisted men and, particularly, officers of the reserves, may be recalled to active duty.

Three principal categories of employees are protected by the reemployment section of the new law:

1. Any person inducted into the armed forces through the draft law who satisfactorily completes his period of training and service;

2. Any person who, subsequent to enactment of the law, and while it is in effect, enlists in the armed forces for not more than three years, if this is his first enlistment since passage of the law. This enlistment may be extended by law, but such person is not entitled to reemployment rights if he voluntarily extends his term of service. If he is discharged before his enlistment period ends he is also covered;

3. Any person who, subsequent to enactment of the law, and while it is in effect, enters upon active duty in the armed forces in response to an order or call to active duty. However, he must be relieved from active duty not later than three years after entering upon active duty, or as soon after expiration of three years as he is able to obtain orders relieving him.

Members of reserve components of the armed forces are not covered by the new law. Neither are members of the National Guard, which is now subject to the respective states. If, however, these are returned to active duty or are incorporated into the armed forces of the United States, they will be covered by paragraph 3.

Under the new act, seniority builds up for employees while in the service. Such employees must be considered as having been on furlough or leave of absence while in training or service. They

must be restored without loss of seniority, and shall be entitled to participate in insurance and other benefits offered by the employer pursuant to his established rules and practices relating to employees on furlough or leave of absence at the time the employee entered the armed forces.

Restoration of an employee to his job includes giving him such status in his employment as he would have enjoyed if he had continued such employment without interruption from the time of entering the armed forces until restoration of private employment. Thus, if such employee would have automatically received a promotion or a pay increase, during the period of his absence, he must be given this promotion or raise in pay upon his return.

The United States Supreme Court has ruled that World War II veterans do not have claims to jobs superior to those of non-veterans, and this interpretation applies to postwar servicemen. In other words, a veteran's seniority involves not only the time worked prior to entering service, but his time in the service as well. His seniority continues to accrue for the period of his military service, but it does not increase beyond this point.

Conditions for Re-employment

Returning employees must apply for their old jobs within 90 days after termination of their training or service. An exception is made if they are hospitalized after discharge. In such case the time limit is extended not more than one year.

Employees must have a certificate showing satisfactory service in the armed forces to warrant job protection and reinstatement.

Veterans do not lose reemployment rights because they have signed "quit slips" or "resignations" at the time they entered the armed forces. Neither does a lapse of time between leaving employment and entering the armed forces defeat the veteran's right to reinstatement, provided such lapse was reasonable or due to necessity to prepare for the change from civil to military life. However, the veteran must have left that position in order to enter the armed forces. Entrance into the armed forces must have been the purpose, object and primary cause for leaving em-

ployment. A veteran who quit a job for reasons not related to military service, and then, later, entered the armed forces, has no statutory rights in his former job.

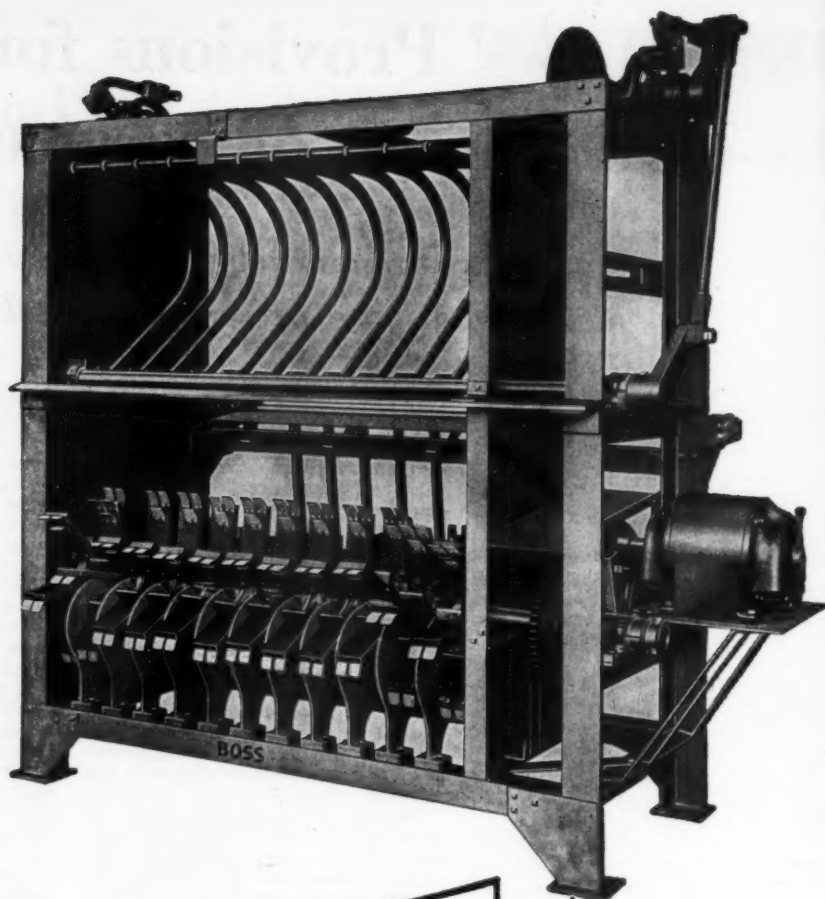
The fact that an employer has offered to reinstate a veteran in his former position within the prescribed 90-day period, but before the veteran has applied for reinstatement, does not affect the veteran's right to apply for reinstatement at a later time within the 90-day period. This was so decreed in a federal court case.

In the previous Act, no provision was made for the disabled, if unable to hold former positions. This situation has been corrected in the new law. If the employee is not qualified to perform the duties of his former position by reason of disability sustained during service, but is qualified to perform the duties of any other position in the employ of the employer, he must be given a position he is qualified to perform. This position must be the nearest approximation possible to provide like seniority, status and pay to his former job, consistent with circumstances in his case.

The law spells out explicitly the responsibility of the new owner of a business which has changed hands during the absence of the employee in the armed forces. Such new owner inherits the obligations of the former owner, so far as the reemployment rights of employees are concerned.

The law does not confer reemployment rights on employees who have temporary jobs at the time they enter the armed forces. However, the question of what is a "temporary" job is subject to liberal interpretation by federal courts. Whenever there is reasonable doubt, the question will usually be resolved in favor of the employee. For one thing, the law is so worded that claims to jobs may be made on the basis of "other than temporary," rather than on the narrower term "permanent." It should be noted that a regular employee, having a status of "other than a temporary employee" might be assigned to a specific job of a temporary nature at the time he enters the armed services. This would not alter his right to a job upon his return.

Part time employment is not necessarily synonymous with temporary employment. The question of whether a position is temporary or not cannot be



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determined solely on the basis of the number of hours of work per day or per week. If the part-time work is not short term, but involves the performance of regular continuing service for an indefinite period, it is not a temporary position.

A veteran may have been a probationary worker and still have reemployment rights. A probationary worker is not to be considered a temporary worker when the term "probationary" is used only to indicate a period of time which must elapse before certain privileges become available to the worker, such as seniority rights, resort to employer-employee appeal procedures, vacation and insurance benefits or automatic pay increases and promotions.

The terms "apprentice" and "trainee" are not considered determinative of whether the job is temporary or not.

When reemployment is effected, the veteran may require a period of time to re-acquire skills. That is a reasonable and necessary incident to reemployment normally required for a person to become proficient in the work, one test case found. If the veteran can do his job or can be retrained on the job to perform the duties safely and with acceptable efficiency within a reasonable period of time, he is entitled to be restored to that job. The veteran is entitled to every practical opportunity to prove that he can perform the duties of the job.

Dual Claims to Jobs

Where two or more persons are entitled to be restored to a position, each having left the same position to enter the armed forces, the person who left the position first shall have prior right to the job. However, this will not prejudice the reemployment rights of the other employee or employees to be restored.

If the veteran's condition is such as to raise a reasonable doubt in the employer's mind regarding the veteran's ability to perform the duties of his former position, or when it is the established practice of the employer to give a medical examination to all employees returning from furlough or leave of absence, the employer may require a medical examination without expense to the veteran. The determination made upon such medical examination, however, is not binding upon the veteran, and does not deprive him of any legal remedies to which he is entitled under the law.

No veteran with reemployment rights may be denied his former position or one of like seniority, status and pay, on the basis of disability except where one or other of the following situations exist:

- 1) His disability is such as to make performance of duty impossible or to reduce his job efficiency to a level below that normally expected of an acceptable employee; or
- 2) His presence on the job would jeopardize the safety of himself or others.

While the law provides that an em-

ployer does not need to reemploy a veteran if to do so is impossible or unreasonable, this is a question of fact. It must be determined in the light of circumstances surrounding each individual case. "Unreasonable" means more than inconvenient or undesirable to the employer. The veteran must be restored to his position even though he has been replaced by a substitute who has been able, either by greater efficiency or a more acceptable personality, to make it more desirable for the employer to retain the substitute instead of rehiring the veteran. The fact that there would be the loss of efficiency and possibly some additional expense involved would not be sufficient to justify refusal to reinstate a veteran within the protection of the law.

The employer's changed circumstances must make it unreasonable as to the employer to require restoration. The effect on third parties, such as other employees, is immaterial. Exception is the situation where the status of a veteran reemployed may be disturbed by the reinstatement rights of other veterans having prior claims. And, since the Supreme Court decision on super-seniority, non-veterans with greater seniority become another exception.

Where the veteran's former employer has ceased business, such employer has no legal obligation to give the veteran employment. However, a mere change in the method would not constitute a cessation of business, nor will reorganization or merger divest the employer of reemployment responsibility.

Revise Refrigeration Code

The Safety Code for Mechanical Refrigeration, known as the American Standard B9 Code, has been thoroughly revised and is now available for sale by the American Society of Refrigerating Engineers, 40 W. 40th st., New York City, for \$1 per copy.

The new Code is considerably more comprehensive than its predecessor which was edited in 1939. Additions have been made to clarify controversial sections in the old Code and to cover new equipment and installation procedure adopted since World War II. The foreword of the Code states: "It is desirable that this Code be universally adopted so that safety provisions for refrigerating installations will be standardized, thereby permitting quantity production of refrigeration equipment with minimum cost to the user."

Stronger Inspection Asked For Muskegon, Michigan

The Muskegon, Mich. city commission has been asked to amend the present meat and slaughterhouse ordinance by providing for a meat inspection department staffed by a licensed veterinarian and assistants at an estimated cost of \$11,000 annually. Under the new program, the 11 local slaughterhouses would be visited regularly.

Packers to Play Prominent Role in NARMFD Meeting

Executives of some of the larger meat packing companies are presenting a large share of the program for the sixty-fifth annual convention of the National Association of Retail Meat and Food Dealers. The five-day meeting will be held August 6 through 10 at the Fontenelle hotel, Omaha, Nebr.

Walter Shafer, vice president, Armour and Company, will speak on self-service meats on Monday morning, August 7. During the same session Jack Milton of the American Meat Institute will discuss the "Meat Team." At the Silver Jubilee T-Bone banquet that evening, P. C. Smith, director and vice president, Swift & Company, will be the principal speaker.

On Tuesday morning R. C. Pollock, general manager, National Live Stock and Meat Board, will address the convention. Edward Foss Wilson, president, Wilson & Co., will speak at the luncheon that noon, at which the Wilson firm is host. The luncheon speaker Wednesday will be H. E. Bell, sales promotion manager of the Cudahy Packing Co., which is host at the luncheon. F. W. Hoffman, Cudahy president, will speak at the banquet that evening.

Several other talks will be of direct interest to the packing industry. On Wednesday morning, E. T. Reedy, merchandising manager of Visking Corp., Chicago, will show and discuss the film which his firm has made covering its recent sausage survey. Fred Beard, U. S. Department of Agriculture, will speak on the subject of meat grading.

Those attending the meeting will be luncheon guests of Swift one day, after which they will tour the stockyards, Swift's plant and Boys' Town. Armour and Company will be host at the President's Reception on Sunday.

Maintenance Show

The plant maintenance show will be held again at the Auditorium in Cleveland, Ohio, January 15 to 18, 1951. The plant maintenance conference which attracted approximately 1,500 engineers and executives this year, will be repeated. On exhibition at the show will be equipment and materials for air conditioning, heating, ventilating, building materials and services, maintenance tools and supplies, electrical equipment, employee relations, training and safety, instruments, meters, lubricants and lubricating equipment, management consultants and services, materials handling mechanical rubbers goods, paints, painting equipment, product finishes, power generation and distribution, power transmission, and welding.

Meat Law Asked for Erie

The Erie, Pa. Junior Chamber of Commerce has proposed to the city council a new city meat inspection system supported by fees.

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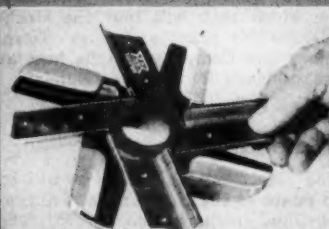
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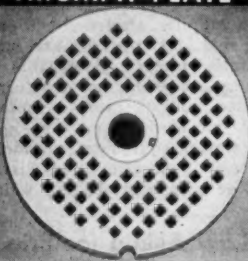
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DEPT. NP62

Quick Action on Economic Control Program Asked as Brake on Inflation

Existing government agencies will operate most of the economic control program during the new emergency, W. Stuart Symington, chief of the National Security Resources Board, told the Senate and House banking committees this week. The Defense Production Act of 1950, proposed by the administration, authorizes the use of priorities and allocations, power to requisition materials and facilities, to guaranty loans for national defense, to regulate consumer and real estate credit and to control commodity speculation. The act does not provide for price controls and rationing.

Symington has asked for speedy action on the bills (S 3936 and HR 9176) in order to eliminate the need for price and wage controls and rationing, and the chairmen of both banking committees have assured him they do not anticipate much difficulty in getting the bills reported out of committee. He said the machinery to operate the controls could be set in motion almost immediately upon passage of the bill.

Symington said that all forms of credit should be controlled by the Federal Reserve Board to avoid price and wage controls. He reported that Harvard University is making a study on the need for rationing and price controls and will shortly make its report.

The Defense Production Act of 1950 authorizes practically the same requisitioning power granted during World War II except the word "facilities" was added to permit the President to take over ships and railroads if necessary. The act would expire June 30, 1952, or earlier if Congress, by concurrent resolution, or the President, so designates.

Late Thursday the House banking committee voted 20 to 1 to report out the war power bill. The vote followed the defeat, by a single vote, of a substitute plan for rationing and wage and price control. Committee Republicans stated, however, that they will offer the plan for across-the-board ceilings when the bill reaches the floor for debate next week.

Ruling on Overtime Pay

A New Jersey federal district court held (in the case of Landaas V. Canister Co.) that bonuses paid to employees because of regular attendance, or those based on production or on quality or accuracy of work, are to be included as part of the employee's regular rate of pay and as a part of the base in calculating overtime.

Ask Meat Transport Permit

An application has been filed by the Kansas-Arizona Motor Express with the ICC, asking for a permit to transport fresh meats and packinghouse products from Ottumwa, Iowa, to Los Angeles.

Long-Time Down Trend in Tallow and Grease Halted During July

WHILE tallow and grease prices have advanced sharply in recent weeks as a result of strong export demand and expansion in domestic soap purchases, the basic position of inedible animal fats has been deteriorating in the last few years, according to an analysis by the U. S. Department of Agriculture. However, the changeover to a semi-war economy may bring about a temporary reversal of the trend with considerable improvement in the price structure.

Prices of inedible tallow and grease in June were the lowest since early 1941; prime tallow at Chicago in June averaged 5c compared with the postwar high of 25.4c in November, 1947, and the 1937-41 average of 6.3c. Prime on July 26, 1950 was 8 3/4c.

The downturn in tallow and grease values began in 1948 as total use of fats in soap showed a declining trend in April-December of that year, compared with a year earlier. Use of fats and oils in soap in 1949 was the smallest since 1939 and on a per person basis was the smallest in 19 years of record. Use of tallow and grease in soap declined from 1,526,000,000 lbs. in 1947 to 1,451,000,000 lbs. in 1948 and 1,346,000,000 lbs. in 1949.

Sales of synthetic detergents have been increasing rapidly since 1945 and now comprise a substantial percentage of the total detergents used in the United States. The American Association of Soap and Glycerin Producers reported sales of synthetic detergents in January-March 1950 at a level equal to 31 per cent of total sales of synthetics and soap.

With the increase in use of synthetic detergents, the prewar upward trend in soap consumption per person probably has halted. On the basis of reported use of fats, oils (including tall oil), and rosin in soap in 1949, use of soap per person was 15 per cent smaller than in 1948, and was the smallest in 19 years of record. Data for January-March 1950, a period of increasing business activity, do not show any recovery in the use of fats and oils in soap over a year earlier.

Although the quantity of inedible tallow and greases used in soap declined in 1949, these fats constituted a larger percentage of the total use of fats in soap than in 1948 (74 per cent compared with 68 per cent). The increase in percentage was a reflection of low prices for tallow and grease, and relatively high prices for palm and coconut oils.

Use of inedible tallow and grease in products other than soap in 1947-49 averaged 336,000,000 lbs. annually, at a fairly steady quarterly rate of about 80,000,000 lbs. This use increased in January-March 1950 to 101,000,000 lbs. 16,000,000 lbs. more than a year earlier and 21,000,000 lbs. above the average for 1949. Use of tallow and greases in

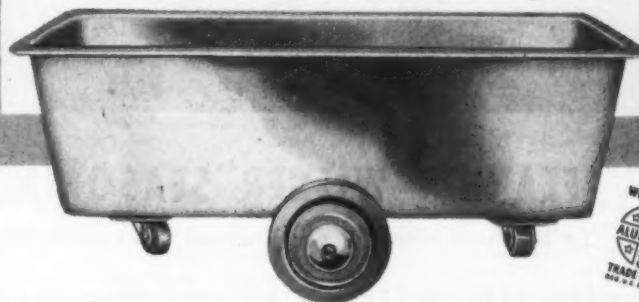
fat-splitting was at a new high of 50,000,000 lbs. 6,000,000 lbs. above a year earlier. Use in miscellaneous products increased sharply to 14,000,000 lbs. compared with only 2,000,000 lbs. a year earlier. Derivatives of inedible tallow and grease are beginning to be used commercially in the manufacture of synthetic detergents. This is likely eventually to be a significant factor in maintaining the domestic use of tallow and greases.

The export market is now the largest

outlet for inedible tallow and greases, aside from the domestic soap industry. In 1949, net exports of inedible tallow and greases (including some derived products such as lard oil and grease stearine) totaled 425,000,000 lbs. compared with 87,000,000 lbs. a year earlier and only 7,000,000 lbs. prewar. Inedible tallow and greases have been the cheapest soap fats in world trade (aside from a limited quantity of foots and soap stock). Prices of whale oil and tropical oils, such as palm and coconut, used in large quantities in Europe for soap before the war, have been high relative to prices of inedible tallow and greases. Exports in the first quarter of 1950 amounted to 96,000,000 lbs.

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PERSONALITIES

and Events

OF THE WEEK

►Quaker City Packing Co., 104 Union st., Allentown, Pa., has completed the installation of its canning and frozen food plant in the newly constructed buildings for the slaughtering, canning and freezing of horsemeat and horsemeat products which cost over \$75,000. Eugene J. Rudman is president of the company. The plant is operated under federal inspection.

► Russell Lewis has been appointed division superintendent of Maurer-Neuer Corp., Arkansas City, Kans., Stanley F. Spencer, plant manager, announced recently. Lewis had formerly been with Dubuque Packing Co. in S. San Francisco and with Wilson & Co. in Oklahoma City.

► Additional building and equipment costing approximately \$50,000 have been announced by owners of Bakum & Althoff, Kennewick, Wash. New facilities for processing of hams, bacon and other smoked meat products are the major part of the remodeling program.

►Roy Ormond, Oscar Mayer & Co., Madison, Wis., served as state chairman of the National Farm Safety Week, July 23-29, sponsored by the National Safety Council.

►M. E. Evans, president of Evans Industries, Inc., Marion, Ind., announced recently that production of one type of



PORTLAND, OREGON MEETING of Western States Meat Packers Association was attended by 79 persons representing 33 member companies. Seated at the speaker's table, left to right, are F. L. Ritter, Northwest representative of the association; Karl J. Maxwell, chairman of Carstens Packing Co. and a vice-president of WSMFA; E. L. Peterson, director, Oregon Department of Agriculture; R. L. Clark, public utilities commissioner, Portland; E. F. Forbes, president of WSMFA; G. F. Chambers, president, Valley Packing Co. and a vice-president of the association; Judge Walter L. Toose, Portland; H. L. Jacobsmuhlen, president, Arrow Meat Co. and a director of the association; O. L. Brown, president, Medford Meat Co., and a director; Harold Kummer, president, Kummer Meat Co. and a director, and Ernie Williams, president, Portland Union Stock Yards. This was one of a series of WSMFA regional meetings.

dog food is underway at the plant. This product, "Betterbite," is horsemeat, cooked or frozen, packed in 1-lb. cans. Evans also said that the firm will manufacture about six additional types of dog and cat food. The plant occupies the former Ballard Packing Co. facilities.

►Edward Heller has filed under Pennsylvania's new business name act, list-

ing himself as sole owner of the West Side Abattoir, 804 N. 48th St., Philadelphia.

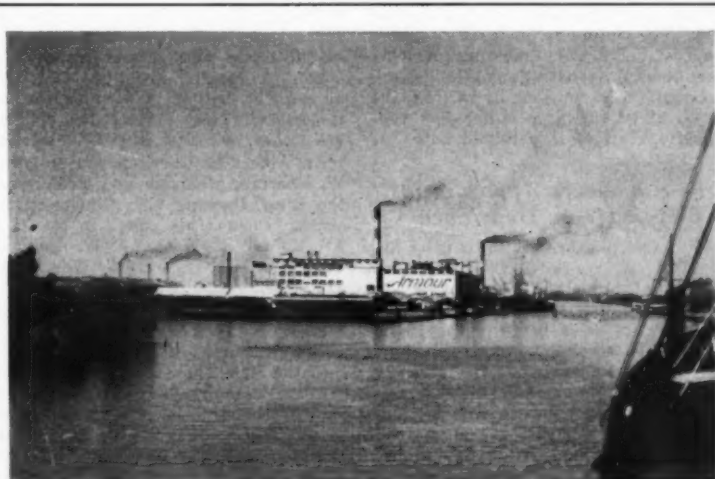
►Henry Lohrey Co., Pittsburgh, has signed a one-year contract with Local 424, Amalgamated Meat Cutters & Butcher Workmen (AFL) providing a 15c hourly wage increase and other benefits for 150 employees. It provides for wage adjustments of 1 to 11c per hour, in addition to the 15c general increase.

►Walter T. Seyffer, 62, who had been a buyer at the Cincinnati stockyards for many years before becoming associated 13 years ago with William G. Rehn's Sons there, died recently. Seyffer retired from the company in February because of ill health.

►Vice President Barkley and members of the Senate were guests recently at a luncheon at which Kansas-grown prime roast rib of beef was served. Host for the occasion was Senator Harry Darby of Kansas who said he wanted to impress upon the Senate "the importance of Kansas as a meat producing state."

►Charles H. Dickson, manager of livestock service for the Krey Packing Co., St. Louis, was guest speaker at a Kiwanis meeting in Palmyra, Mo., recently. His subject was the "Meat Team."

►Trenton Foods, Inc., Trenton, Mo., has announced plans for constructing new facilities which will increase its



FIRST FAMILIAR SIGN to greet travelers from the North on entering the narrow channel near LaPlata, Argentina, is this modern packing plant owned by Armour and Company.

production from 45,000 to 60,000 cans of Vienna sausage a day. The projected construction will necessitate doubling the company's personnel to 100, according to Warren Crafton, manager.

►Corday Food Markets, Inc., has been incorporated at 33 W. 42nd st., New York City, to engage in slaughtering and meat packing. Directors are Sidney Peilte, Walter J. Loria and Malvina Hellman.

►Homaif Brand, Inc., Binghamton, N. Y., has been incorporated under New York state law. Directors are Charles P. Slacik, Frank P. Snover and Hugo Matych.

►William E. Timble, 90, retired meat packing veteran died recently. He had been plant superintendent for Swift & Company in Denver, Cleveland and Chicago. He retired in 1929.

►The large meat packinghouse being built at Hermosillo, capital of Sonora state in northwestern Mexico at a cost of \$1,380,000, will be operating by the end of 1950, according to Gen. Abelardo Rodriguez, ex-president of Mexico, who is managing the venture. He added that the firm will do little if any exporting but will cater mostly to the Mexican market.

►Harris M. Fadness, 59, formerly a salesman for Oscar Mayer & Co., Madison, Wis., died recently.

►J. S. DeBoer, director, International Food Factories Gevato, Driebergen,

Holland, who was in the United States recently on business for his firm, visited at the Chicago offices of THE NATIONAL PROVISIONER. Gevato specializes in canned hams, canned bacon and sausage specialties.

►A. L. Hahn Co. has been organized at 16 North St., Boston, Mass. by Arnold L. Hahn, who was formerly with Transparent Package Co., Chicago, as New England representative. The plant, which is federally inspected, specializes in beef boning and manufactures corned beef, rolled beef and other products.

►Corbett, Oldridge and Co. has been formed at 100 Warren st., New York, to offer marketing, merchandising, sales promotion and advisory services in food sales. Maurice Corbett is well known in the food industry for his sales and merchandising work with Weson Oil, Korn Kurls and other products. William A. Oldridge, formerly account executive and research director, Plaza Advertising Agency, New York city, has specialized in sales and marketing of canned meats.

►A before-dawn explosion recently wrecked the \$30,000 Paducah (Tex.) Packing Co., scattering debris for hundreds of yards. Fire followed the explosion. The building was of concrete tile.

►Still actively engaged as a foreman of the E. Kahn's Sons Co., Cincinnati, Paul Nagel recently celebrated his thir-



A GOOD PART of the Louis J. Menges family took off for Ankara, Turkey recently on a Pan American clipper. Menges, architect of Basking Ridge, N. J., is installing a meat packing plant for Turkey and is practically a commuter between that country and the U. S. Accompanying him on his last flight were his daughter, Mrs. E. J. Bartolini, who plans to stay in Turkey for 18 months with her husband, who is also working on the meat packing project, and his two grandchildren.

Record of Quinn Family with Kingan Is Hard to Beat

Frank W. Quinn, at 65, observed his fiftieth anniversary with Kingan & Co., Indianapolis, a few weeks ago. Records show that he has missed only five days of work in that time and, because he is still in good health, Quinn plans to continue with his job as manager of three departments—foreign trade, casing and pharmaceutical.

He is particularly proud of the family tradition in the industry, being the third generation Kingan employee. The total combined employment of his grandfather, father and himself by the company is 105 years. Frank Quinn, his grandfather, started with Kingan at Belfast, Ireland, and helped establish the first Kingan packinghouse in Brooklyn, N. Y., in 1845. His father, Matthew M. Quinn, also born in Belfast, joined Kingan in 1872 and eventually rose to general superintendent of the Indianapolis plant.

F. W. Quinn started work at Kingan when he was 14. He had quit public school after the fourth grade to sell newspapers around the plant. His birthplace, just 100 ft. from the Kingan office, is still standing and is visible from the desk in his office.

Quinn has been active in Democratic party politics and has attended the last four national party conventions. He was president of the Marion County Board of Tax Adjustment from 1935 to 1937 and has held other offices.

Sam Miller Packing Co. Holds Open House at New Plant

Approximately 400 persons attended the open house recently at the Sam Miller Packing Co., near Renton, Wash., a suburb of Seattle. The modern \$150,000 plant Miller is building to replace the one which burned in 1947 will not be completely finished for several weeks, however.

The slaughtering unit of the new plant has a daily capacity of 50 head, a 40 per cent increase over the former unit. The building, 60 x 80 ft., is a fireproof concrete unit designed to meet federal specifications although all distribution at present is within the state. Since the fire, Miller has continued operations in a rented unit.

Swift Announces Appointments in Branch House Department

J. W. Crafton, branch house sales department of Swift & Company, has announced the appointment of A. R. McGregor as district manager of Swift's branch house sales units in the Charlotte, N. C. territory. McGregor succeeds B. J. Joiner, who was recently appointed district manager of the company's New Orleans territory. McGregor has been with Swift since 1930 and since 1946 has been assistant district manager of the company's branch operations in the Atlanta territory. Joiner has been associated with Swift since 1927.

ty-sixth anniversary with the company as well as his seventieth birthday. He was presented with a watch by Louis E. Kahn, executive vice president.

►The Petsch Packing Co., Riverton, Wyo., has been sold to Del Cloyd and his sons of Cozad, Nebr. It will be known as the Riverton Packing Co.

►E. J. DeCourcy has been named head meat buyer for Red Owl Stores, Inc., with headquarters at Hopkins, Minn. He has had a number of years experience in market management and developed self-service meat operations for the company.

►Dunphy Frozen Foods, Inc., has been formed at Hartland, Wis., to engage in slaughtering and processing of livestock. A capital stock of 100 shares of common without par value was authorized by the state. Incorporators are Robert D., E. J. and J. J. Dunphy.

►Lt. Albert H. Goering, son of Albert W. Goering, president and treasurer of the Ideal Packing Co., Cincinnati, recently received his wings in the U. S. Air Corps at Reese Field, Lubbock, Tex. Goering is a 1949 West Point graduate.

►The Austin, Tex., city council has directed the city health department to check all sources of meat being shipped into the city. The order was backed by Walter Seaholm, city manager, who said he thought the city should return to a requirement that all meat shipped there be passed on at origin by federal inspectors. Austin dropped the requirement several years ago when the city abattoir lost free federal inspection. The plant is again federally inspected.

PICKER-TO-PACKER SUPERVISION

tells the story of "Packer-Preferred"

Dyersburg Stockinettes

"All-the-way" Supervision marks the difference between DYERSBURG's "Packer-Preferred" Stockinettes and ordinary stockinettes. Every step in producing DYERSBURG STOCKINETTES is under the direct control of Dyersburg Specialists!

Controlled manufacture from picker to packer means that DYERSBURG STOCKINETTES are not only the best that money can buy . . . it also means that your stockinettes dollar goes further and gives you more! Dyersburg's controlled manufacturing methods set new standards for strength, fit, appearance, cleanliness, uniformity, and ECONOMY!

In all the world, no stockinette plant can match Dyersburg's gigantic production of peak-quality stockinette products . . . our own experts and skilled personnel control stockinette quality from the ginned cotton to expertly spun yarn, to uniformly knit fabric, to a finished product worthy of your finest quality meats.

DYERSBURG STOCKINETTES cost less to use yet they speed production and provide better protection. Write today for the all-important details and list of prices.

DYERSBURG COTTON PRODUCTS, INC.

DYERSBURG • TENNESSEE

Exclusive Sales Agent

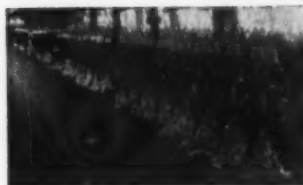
BEST AND DONOVAN

332 S. Michigan Ave., Chicago 4, Ill.



The home of Dyersburg Stockinettes . . . world's largest and most modern plant . . . located in the heart of the best cotton area.

Step 1. Dyersburg experts examine bales of long-staple cotton and only the finest quality is accepted.



Step 2. Battery after battery of Latch Needle Knitting Machines produce the extra-strength fabric for which Dyersburg is famous.



Step 3. Skilled Dyersburg operator keeps constant vigil to ensure a cloth of uniform high quality.



Step 4. Stockinette tubing goes to sewing room where millions of pounds of ham and beef stockinettes are sewn each year.



Step 5. Experienced Dyersburg sewers stitch and cut stockinette to exact measurements and rigid specifications.



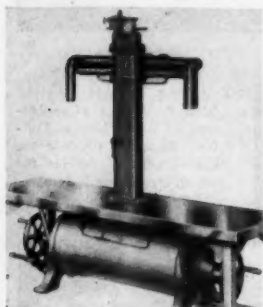
Step 6. At the end of the production line, Dyersburg Stockinettes are carefully weighed and checked for absolute uniformity.



Step 7. Dyersburg Stockinettes must undergo a final examination before they are shipped to you.

NEW EQUIPMENT *and Supplies*

LARGE CAPACITY FILLING MACHINE—This automatic tub filling machine has been designed to package all sizes and shapes of lard containers, ranging from ten to 65 lbs. Each discharge dispenses the weight for which the ma-



chine is set. The two spouts alternate in their discharge. One operator is required to supply the machine with empty containers and remove filled ones. Manufactured by the Globe Company, Chicago, the machine is said to effect a saving in overweights, for it is unnecessary to account for the tare of containers. The precise amount for which the filler is adjusted is dispensed irrespective of the

product. Called Model H-5, the machine will easily package from 400 to 500 tubs of 50 or 65 lbs. capacity hourly. Speed can be controlled to suit the requirements of the operator or the chilling unit capacity. The machine is Feemogenizer equipped, embodies Non-Drip spouts and Density Control for accurate weights and requires no supplementary power other than product pressure. Minimum product pressure required is 250 lbs.

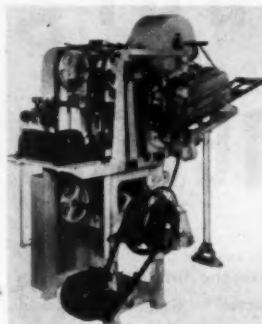
MOLD RESISTANT ENAMEL—A white enamel that is said to stay white and successfully combat mold on all types of machinery and equipment has been developed by the Frost Paint and Oil Corp., Minneapolis, Minn. One coat will cover most surfaces if they are properly prepared. The enamel, called Froselite, is said to stand repeated washing without material loss of gloss, resist smoke and fumes, and dry quickly without paint odor. Applicable by brush or spray, the enamel covers 500 to 550 sq. ft. per gal., depending upon the surface and the method of application.

DEHAIRER DESIGNED FOR SMALLER PACKING PLANTS—Compact and easy to operate, this Dupps Buckeye dehairer has a capacity of 25 hogs per hour. The machine is fully automatic and is said to combine all of the features of larger dehairers plus addi-



tional refinements that make it efficient for smaller plants. The Buckeye, manufactured by the Dupps Co., Germantown, Ohio, will handle hogs weighing up to 450 lbs. Standard rubber belt scrapers, ball-bearing mounted rotating parts, one-piece heavy-gauge steel construction, and fully enclosed motor drive are some of the features incorporated in this new machine.

AUTOMATIC LARD CARTON FORMER—To automatically form and line lard cartons, ready for filling, the Peters Machinery Co., Chicago, has developed a Hi-Speed machine that turns out 80 to 100 per minute. The machine uses Peters style die-cut cartons which are fed from an inclined magazine. The liner paper is fed by roll and is

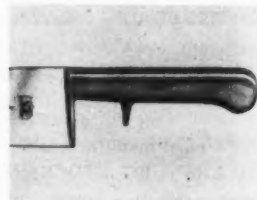


automatically cut, then interfolded in the ends of the cartons. It is not necessary to stop the machine when adding more cartons to the machine. After being fabricated, the cartons drop onto a conveyor belt where they are carried to the filling machine. The unit is built to set up cartons ranging from 2 to 6-3/8 in. in length, 1 to 3-3/16 in. in width and 1 to 3-3/16 in. in height. Companion to this machine is an automatic carton closer which closes filled cartons at the rate of 80 to 100 per minute.

REFRIGERATION TESTING GAUGES—Consisting of a compound retard gauge and a pressure gauge for use with manifolds and other testing, new gauge set has been announced by the Jas. P. Marsh Corp., Skokie, Ill. Both gauges have bronze bushed movements in 2 1/2-in. polished brass cases with beveled glass crystals and are calibrated to accuracy of plus or minus 1 per cent of reading over their entire ranges. The screwed, knurled ring provided on each gauge gives quick, easy access to the recalibrator screw. The

manufacturer stresses the value of the retard scale of the compound gauge which provides easily-read, one pound denominations through the important testing range of 0 to 50 lbs.

KNIFE LINE STRESSES SAFETY—Added protection for safety and sanitation is a patented feature of the latest line of cutlery introduced by Lamson & Goodnow Mfg. Co., Shelburne Falls, Mass. A new, Trigger Grip feature permits a firmer, more perfectly balanced hold and prevents the hand from slipping down to the blade. More pressure can be exerted without danger of accident. Solid aluminum handles, permanently cast onto a full tang blade of



chrome tool steel, make handle and blade inseparable. The cutlery may be sterilized in boiling water without warping or loosening the handle. Foreign matter cannot be absorbed between blade and handle and there are no joints or seams where bacteria might collect.

TEMPERATURE WARNING ALARM—A plug-in warning system for refrigerating and heating equipment of every description is being offered by Mack Electric Devices, Inc., Wyncote, Pa. The system is comprised of a sensitive thermostat and a small control and alarm buzzer unit. It plugs into any wall or floor receptacle and is said to give instant audible warning whenever the temperature reaches undesirable levels. The thermostat is pre-set at the factory according to the specific requirements set down by the user, the maker states.



This Batavia-built body is a *package* that *protects* Eck-Rich quality, and it's an advertisement that *sells* Eck-Rich quality to retailers and consumers alike. A fine, custom-built delivery body always does both these important jobs.

A BODY'S A "BILLBOARD" . . MAKE IT SELL!

The man who letters your name on that new delivery body is writing an *advertisement* — your advertisement. Yes, you buy a billboard, too, when you buy that new delivery unit — a billboard that must sell *quality* day after day to the same people. To *sell* quality a body must *reflect* quality in its styling, in its appointments, in its workmanship. And that quality must be apparent through years of daily service.

A Body Is Many Things

You buy a *package*, too, when you buy that new body — a package that must *advertise* what it protects and *protect* what it advertises. Quality

control doesn't end until the product is delivered. Employee-relations? You buy that, too, because a beautiful delivery body means a prouder, neater route man. He'll sell more merchandise and sell it better. You also invest in a *public-relations* tool, the finest available, when you buy a beautiful delivery body. People who may never see your plant will form a favorable opinion from the appearance of your delivery body.

Most Important Purchase

Every dollar invested in extra quality in a delivery body draws interest in a dozen ways — in lower maintenance, higher product quality, better

route men, easier sales, better retailer- and public-relations, smarter packaging, longer body life. But whether you judge a body as a package, a billboard or whatever, you'll find that your body dollar buys more of these things when it buys a beautiful Batavia Refrigerated Body.

NEW FREE BOOKLET



"Profit Pointers," new, free booklet by Batavia Body Company, Batavia, Illinois, is interesting, informative. Copies are available on request.



WRITE for FREE,
Informative Booklet:
"PROFIT POINTERS"

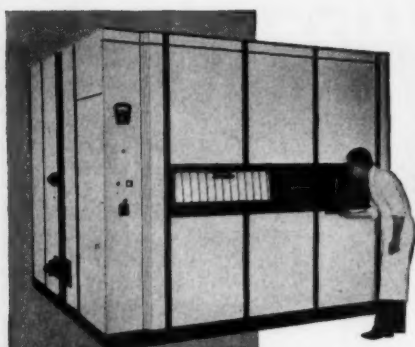
BATAVIA BODY CO.
BATAVIA, ILLINOIS



Skilled lettering man puts finishing touches on a new body in the Batavia Body Company plant.



Recognition that the delivery body, too, is a "package" is part of today's modern merchandising.



CHECK THESE SPECIAL FEATURES

- All-steel and Aluminum Construction
- Thermostatic Heat Control
- Safety Burners
- Rustproof, Acid-proof Interiors
- Stabilized Shelves
- Simplified, Easy Cleaning
- Reduced Operating Costs
- Reduced Leaf Shrinkage

ADVANCE

Perfect Loaves
FASTER!
with
**ADVANCE
MEAT OVENS**

... no more cracked or burned loaves!

Specify Advance Ovens and watch your loaf business profits grow. Efficient automatic controls, safety burners, and thermostatic heat controls assure superior products of finer appearance and flavor. Ruggedly constructed and oven-gineered for years of trouble-free service. Available in a variety of models and capacities . . . porcelain, aluminum, or stainless steel exteriors. Install Advance and get the best. Write today for details.



ADVANCE DIP TANKS . . .

gives loaves that rich, tasty, sales-producing crust. Economical, simple to use, easy to clean. Automatic heat control prevents smoking of shortening. Capacity, 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, browning hams and other products.

Write for details.

OVEN COMPANY

700 So. 18th Street, St. Louis 3, Missouri
Western States Office: 3919 W. Jefferson Blvd., Los Angeles 16, Calif.

Smithfield Hams

(Continued from Page 13.)

of the risk out of the curing, there have been no fundamental changes in the old formulas and methods for processing Smithfield Virginia hams.

By act of the Virginia state legislature, Smithfield hams must be processed in Smithfield and come from hogs grown in the Virginia-North Carolina peanut belt. The legislature enacted the law a quarter of a century ago to prevent outsiders from marketing inferior imitations and destroying the market for the true Smithfield ham. Aged hams processed in Virginia are usually branded "Virginia Hams."

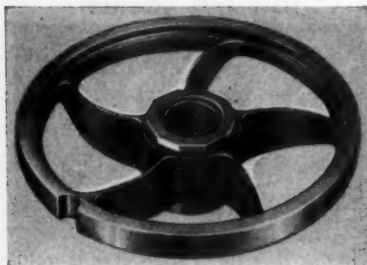
The selected hams are hand rubbed with the cure and stacked in the curing cellar where they remain from 30 to 45



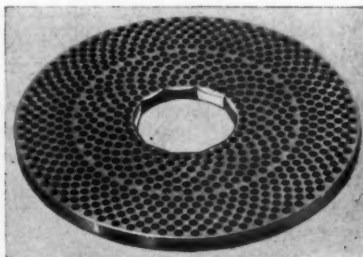
J. C. Callaway, Joyner manager, with Leo Stevens whose sales territory comprises the entire United States.

STAINLESS STEEL GRINDER PLATES

✓ REVOLUTIONARY DESIGN . . . JUST SLIP THEM ON OR OFF!



STAINLESS STEEL ADAPTER



STAINLESS STEEL "SLIP-ON" PLATE

Revolutionary new departure in Grinder Plate design! These sensational new plates are only half as thick as conventional plates, thus greatly reducing friction and resulting in cooler cutting. They cut faster and cut better quality! Adapter holds feed screw in perfect alignment. All refill plates are reversible for double life! Plates and adapters are made of stainless steel . . . easy to clean . . . sanitary!

WRITE FOR NEW LOWER PRICES:

MEAT PACKERS EQUIPMENT, INC.

MELBOURNE

FLORIDA

(NOTE OUR NEW LOCATION)

days. After the cure the hams are washed and branded in preparation for smoking.

The hams are smoked cool for seven to 10 days with a carefully prepared aromatic smoke that permeates the meat. The foundation for the smoke is oak or hickory to which is added a finely powdered apple wood which smothers the blaze. After smoking, the hams are dipped in pepper prior to being placed in the ageing rooms where they remain from five to seven months. In smoking and drying, the hams take about a 25 per cent shrinkage from their green weight.

Properly aged hams are wrapped in tough absorbent paper and are then placed in a distinctive cloth bag for shipment. The individual hams are boxed for shipment throughout the country where the meat is known for its tangy flavor. The drying and potency of the flavor requires a 24-hour soaking and a six hour simmering for preparation. It is estimated that in the curing, drying, ageing and shipping process, with its periodic overhauling, the hams are handled 84 times.

The Joyner plant employs approximately 20 people, but its product is known throughout the United States.

Inspected Meat Production Maintains Steady Pace for Third Week in July

MEAT production under federal inspection during the week ended July 22 totaled 295,000,000 lbs., the U. S. Department of Agriculture estimated this week. Slaughter of cattle and calves was slightly larger than in the previous week while that of hogs

was estimated at 144,000,000 lbs., compared with 141,000,000 in the preceding week and 140,000,000 in the week a year earlier.

Calf slaughter of 115,000 head compared with 114,000 in the preceding week and 129,000 in the period last year.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION*

Week Ended	Week Ended July 22, 1950, with comparisons								Lamb and mutton	Total meat Prod. lb.
	Beef		Veal		Pork (excl. lard)					
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.		
July 22, 1950.....	271	143.9	115	14.4	820	127.1	235	9.9	295.3	
July 15, 1950.....	264	141.0	114	13.7	834	126.8	238	9.8	291.3	
July 23, 1949.....	267	140.2	129	16.4	746	116.6	234	9.8	283.0	

AVERAGE WEIGHTS (LB.) LARD PROD.

Week Ended	Cattle				Hogs				LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
July 15, 1950.....	965	531	225	125	274	155	91	42	13.7	39.8
July 8, 1950.....	969	534	215	120	273	152	88	41	14.6	33.2
July 23, 1949.....	901	525	229	127	282	150	90	42	15.3	32.2

*1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

and sheep and lambs was slightly smaller. Total production was 1 per cent larger than 291,000,000 lbs. reported for the preceding week and 4 per cent larger than the 283,000,000 lb. output of the corresponding week a year ago.

Cattle slaughter totaling 271,000 head was 3 per cent greater than 264,000 reported for the preceding week and 1 per cent more than the 267,000 kill of the same week in 1949. Beef production

Output of inspected veal in the three weeks under comparison was 14,400,000, 13,700,000 and 16,400,000 lbs., respectively.

Hog slaughter totaled 820,000 head, 2 per cent less than 834,000 reported for a week earlier but 10 per cent more than the 746,000 kill of the week a year ago. Production of pork was estimated at 127,000,000 lbs., compared with 127,000,000 for the previous week

and 117,000,000 in the same period last year. Lard production of 30,800,000 lbs. compared with 33,200,000 and 32,200,000 for the preceding weeks under comparison.

Sheep and lamb slaughter was 235,000 head, compared with 238,000 in the preceding week and 234,000 in the week last year. Estimated production of lamb and mutton in the three weeks under comparison amounted to 9,900,000, 9,800,000 and 9,800,000 lbs., respectively.

MEAT EXPORTS-IMPORTS

The U. S. Department of Agriculture report of meat exports and imports during May is shown in the table:

	May 1950	May 1949
Exports (domestic)		
Beef and veal—		
Fresh or frozen.....	291,250	397,371
Pickled or cured.....	1,147,546	530,448
Pork—		
Fresh or frozen.....	277,832	132,292
Hams and shoulders, cured.....	850,035	512,790
Bacon.....	2,610,186	1,706,590
Other pork, pickled or salted.....	460,138	3,026,711
Mutton and lamb.....	28,700	89,428
Sausage, including canned and sausage ingredients	777,444	683,678
Canned meats—		
Beef.....	118,705	74,201
Pork.....	598,090	476,309
Other canned meats.....	678,068	1,210,836
Other meats, fresh, frozen or cured—Kidneys, livers, and other meats, n.e.s.	336,890	201,102
Lard, including neutral.....	31,628,697	63,281,626
Lard oil.....	15,417	84,496
Tallow, edible.....	833,768	4,726,685
Tallow, inedible.....	29,800,427	41,257,081
Grease, stearin.....	54,360	5,000
Inedible animal oils, n.e.s.	27,872	7,632
Inedible animal greases and fats, n.e.s.	5,073,270	6,661,986
Imports—		
Beef, chilled or frozen.....	4,959,758	3,012,419
Veal, chilled or frozen.....	1,800,391	383,386
Beef and veal, pickled or cured.....	69,644	74,160
Pork, fresh or chilled.....	287,309	51,311
and frozen.....	2,235,357	31,679
Hams, shoulders and bacon.....	38,926	12,164
Pork, other pickled or salted.....	3,209	32,784
Mutton and lamb.....	10,622,461	4,026,392
Canned beef.....
Tallow, edible.....	419,480
Tallow, inedible.....

*Includes many items which consist of varying amounts of meat.

**Canned beef from Mexico not included in these statistics.

VALUE OF PORK AND COST OF HOGS DECLINE; MARGINS MINUS

(Chicago costs and credits, first three days of week.)

The value of pork products generally declined with product from medium hogs dropping furthest in value. Hogs sold from only 1 to 13c per cwt. lower for the three weights tested. As a result, only the heavy hogs showed a slight improvement in their margin.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—150-220 lbs.—					—220-240 lbs.—					—240-270 lbs.—				
	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield		Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield		Pct. live wt.	Price per lb.	per cwt. alive	per cwt. yield
Skinned hams.....	12.5	52.7	\$ 6.59	\$ 9.54	12.5	52.7	\$ 6.59	\$ 9.33	12.9	52.7	\$ 6.80	\$ 9.54		
Picnics.....	5.6	37.8	2.11	3.06	5.4	36.9	1.99	2.84	5.3	35.3	1.87	2.62		
Boston butts.....	4.2	41.2	1.73	2.52	4.1	40.8	1.69	2.37	4.1	38.9	1.58	2.23		
Loins (blade in).....	10.1	48.8	4.93	7.12	9.5	40.5	3.97	5.62	9.7	36.9	3.58	4.94		
Lean cuts.....	\$15.86	\$22.24	\$14.23	\$20.10	\$13.83	\$19.33		
Bellies, S. P.....	11.0	34.7	3.82	5.52	9.5	33.9	3.22	4.58	3.9	29.5	1.15	1.62		
Bellies, D. S.....	2.1	24.0	.50	.72	8.5	24.0	2.08	2.88		
Fat backs.....	3.2	11.0	.37	.51	4.5	12.4	.55	.79		
Plates and Jowls.....	2.9	15.8	.46	.67	3.0	15.8	.47	.66	3.4	15.8	.54	.77		
Raw leaf.....	2.2	14.1	.30	.45	2.2	14.1	.32	.44	2.2	14.1	.30	.44		
P. H. lard, rend. wt. 13.7	15.0	2.06	2.99	12.2	15.0	1.83	2.60	10.1	15.0	1.52	2.19			
Fat cuts & lard.....	\$ 6.64	\$ 9.63	\$ 6.71	\$ 9.51	\$ 6.09	\$ 8.69		
Spare ribs.....	1.6	39.3	.63	.90	1.6	28.5	.46	.66	1.6	18.8	.30	.41		
Regular trimmings.....	3.2	25.2	.50	1.18	2.9	24.2	.73	1.06	2.8	23.2	.70	1.03		
Feet, tails, etc.....	2.0	11.3	.23	.34	2.0	11.3	.23	.32	2.0	11.3	.23	.33		
Offal & miscel.....90	1.3090	1.2890	1.27		
Total yield & value.....	60.0	\$24.56	\$35.59	70.5	\$23.26	\$33.01	71.0	\$22.05	\$31.06		
Cost of hogs.....	Per cwt. alive	Per cwt. alive	Per cwt. alive
Condemnation loss.....121212
Handling and overhead.....958375
TOTAL COST PER CWT.....	\$26.46	\$25.04	\$23.86
TOTAL VALUE.....	35.59	32.00	31.06
Cutting margin.....	-\$7.87	-\$2.53	-\$2.80
Margin last week.....	-.14	-1.35	-2.81

HALTS MEAT SHIPMENTS

The Argentine government this week ordered packinghouses to suspend all meat shipments to Britain. The two governments had failed to agree on prices. The Anglo-Argentine 5-year meat agreement entered its second year July 1 with prices to be paid still unsettled, but shipments had continued on a day-to-day basis. Argentine authorities said they would charge 13.65c a pound while the British mission said it would pay only 12.6c.

CHICAGO PROV. SHIPMENTS

Chicago provision shipments by rail for the week ended July 22 were:

	Week July 22	Previous week	Cor. Week 1949
Cured meats, pounds.....	24,712,000	22,772,000	19,795,000
Fresh meats, pounds.....	25,333,000	33,210,000	37,818,000
Lard, pounds.....	4,768,000	3,559,000	4,510,000

MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Native steers—	July 26, 1950	per lb.
Choice, 600/800	48%	
Good, 500/700	48%	
Good, 700/900	47	48 1/2
Commercial, 500/700	39 1/2	39 3/4
Commercial		
cows, 500/800	39 1/2	39 3/4
Cut. cows,		
north, 350/up	37 1/2	
Bologna bulls, 600/up	40	a

STEER BEEF CUTS

500/800 lb. Carcasses

Choice:		
Hinds & ribs	50 1/2	
Hindquarters	56	56 1/2
Rounds	52	52 1/2
Loins, trimmed	82	80
Loins & ribs (sets)	76	80
Forequarters	42	45
Backs	45	49
Chucks, square cut	41	47
Ribs	46	47
Briskets	44	60
Naveles	28	32

Good:		
Hinds & ribs	57 1/2	
Hindquarters	55	58 1/2
Rounds	52	57
Loins, trimmed	78	83
Loins & ribs (sets)	72	76
Forequarters	41	44
Backs	45 1/2	47
Chucks, square cut	41	47
Ribs	40	62
Briskets	44	46
Naveles	28	32
Plates	29	30
Hind shanks	22	
Fore shanks	31	33
Bull tenderloins, 5/up	1.05	
Cow tenderloins, 5/up	1.05	

BEEF PRODUCTS

(L.C.I. prices)

Tongues, No. 1, 3/up	28	32
Tongues, No. 2, 3/up	22	24
Brains	6 1/2	7 1/2
Hearts	32 1/2	
Livers, selected	48 1/2	49
Livers, regular	48 1/2	49
Tripe, scalded	14	14 1/2
Tripe, cooked	19	
Kidneys	10 1/2	11 1/2
Lips, scalded	19	20
Lips, unscalded	17	18
Lungs	9	
Melts	9	
Udders	7	7 1/2

BEEF HAM SETS

(L.C.I. prices)

Knuckles, 8 lbs. up,		
bone in	59 1/2	
Insides, 12 lbs. up	50 1/2	
Outsides, 8 lbs. up	58	

FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	40	42
Veal breads, under 6 oz.	77	80
6 to 12 oz.	81	84
12 oz. up	92	94
Calif tongues	24 1/2	25 1/2
Lamb fries	82	84
Ox tails, under 1/2 lb.	16	18
Over 1/2 lb.	18	20

WHOLESALE SMOKED MEATS

(L.C.I. prices)

Hams, skinned, 14/16 lbs.,		
wrapped	60	65
Hams, skinned, 14/16 lbs.,		
ready-to-eat, wrapped	62	67
Hams, skinned, 10/18 lbs.,		
wrapped	60	63
Hams, skinned, 10/18 lbs.,		
ready-to-eat, wrapped	61	66
Bacon, fancy trimmed,		
brisket off, 8/10 lbs.,	46 1/2	53
wrapped		
Bacon, fancy, square cut,		
seedless, 12/14 lbs.,	45	47
Bacon, No. 1 sliced, 1-lb.,	56	60 1/2
open-faced layers		

CALF & VEAL—HIDE OFF

(L.C.I. prices)

Choice, 80/150	47	40
Good, under 200 lbs.	45	47
Good, 80/150	45	47
Commercial, 80/150	43	46
Commercial, under 200 lbs.	39	41
Utility, all weights	39	41

CARCASS SPRING LAMBS

(L.C.I. prices)

Choice, 40/50	53	55
Good, 40/50	52	53
Commercial, all weights	45	50

CARCASS MUTTON

(L.C.I. prices)

Good, 70/down	27	28
Commercial, 70/down	26	27
Utility, 70/down	25	26

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 10/16 lbs.	53 1/2	54
Pork loins, regular		
under 12 lbs.	50	51
Pork loins, boneless	60	61
Shoulders, skinned, bone in,		
under 16 lbs.	39	
Picnics, 4/8 lbs.	38	38 1/2
Picnics, 6/8 lbs.	42 1/2	43
Boston butts, 4/8 lbs.	2/4	55 1/2
Boneless butts, c. 1,	79	81
Tenderloins	15 1/2	16
Livers	27 1/2	28 1/2
Kidneys	13 1/2	14
Brains, 10 lb. pails	10	10 1/2
Ears	7 1/2	8
Knobs, lean in	10 1/2	10 3/4
Feet, front	7 1/2	

SAUSAGE MATERIALS—FRESH

(L.C.I. prices)

Pork trim., reg.	26	26 1/2
Pork trim., guar. 50% lean	27	27 1/2
Pork trim., spec.		
85% lean	47	48
Pork trim., ex. 95% lean	49 1/2	50
Pork cheek meat, trnd.	41 1/2	42 1/2
Pork tongues	21 1/2	22
Bull meat, boneless	51	
Bone corn meat, f.c., C.C.	51	
Cow chucks, boneless	52 1/2	
Beef trimmings, 85-90%	47 1/2	
Beef head meat	37	38
Beef cheek meat, trnd.	37	38
Shank meat	55	
Veal trimmings, bon' in	50 1/2	51

SAUSAGE CASINGS

(F. O. B. Chicago)

(L.C.I. prices quoted to manufacturers of sausage.)		
Beef casings:		
Domestic rounds, 1 1/2 to		
3 1/2 in., 150 pack	45	55
Domestic rounds, over 1 1/2		
in., 140 pack	75	85
Export rounds, wide, over		
1 1/2 in.	1.20	1.40
Export rounds, medium,		
1 1/2 to 1 3/4	75	90
Export rounds, narrow,		
1 1/2 in. under	90	1.10
No. 1 wensands, 24 in. up to	614	
No. 1 wensands, 22 in. up to	5	8
No. 2 wensands	5	7 1/2
Middles, sewing, 1 1/2		
2 in.	1.00	1.20
Middles, select, wide,		
2 1/2 in.	1.20	1.35
Middles, select, extra,		
2 1/2 to 2 3/4 in.	1.00	1.70
Middles, select, extra,		
2 3/4 in. & up	2.30	2.60
Beef bungs, export No. 1	30	33
Beef bungs, domestic	22	24
Dried or salted bladders,		
per piece:		
12-15 in. wide, flat	23	25
10-12 in. wide, flat	13	17
8-10 in. wide, flat	5	7

Pork casings:		
Extra narrow, 29 mm. &		
dn.	3.40	3.50
Narrow, medium, 29	32	
mm.	3.40	3.50
Medium, 32 to 35 mm.	2.60	2.75
Spe. medium, 35 to 38 mm.	1.90	2.00
Wide, 38 to 43 mm.	1.70	1.80
Export bungs, 34 in. cut	29	32
Large prime bungs,		
34 in. cut	17	20
Medium prime bungs,		
34 in. cut	10	17
Small prime bungs	9	10
Middles, per set, cap off	45	54

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	96	97
Thuringer	57	66
Farmer	80	
Holsteiner	80	
B. C. Salami	86	91
B. C. Salami, new con.	81	90
Genoa style salami, ch.	81	92
Pepperoni	82	84
Hotwells, new condition	62	67
Italian style hams	80	88
Cappicola (cooked)	82	86

DOMESTIC SAUSAGE

(L.C.I. prices)

Pork sausage, hog casings	48	49
Pork sausage, bulk	44	
Frankfurters, sheep casings	52	58
Frankfurters, hog casings	55	
Frankfurters, skinless	48	51 1/2
Bologna	45	48
Bologna, artificial casing	45	46
Smoked liver, hog bungs	45	50
New Eng. lunch, specialty	62	67
Mixed luncheon spec.	ch. 52	57
Tongue and blood	40	47
Blood sausage	32	
Souse	32	
Polish sausage, fresh	42	
Polish sausage, smoked	52	57

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	29	33
Chili powder	31	35
Chili pepper	36	39
Cloves, Zanzibar	40	42
Ginger, Jam., unbl	78	84
Ground African	65	67
Cochin		
Mace, fcy. Banda		
East Indies	1.46	
West Indies	1.41	
Mustard, Hour, fcy.	30	
No. 1	26	
West India		
Nutmeg	56	
Paprika, Spanish	48	64
Pepper, Cayenne		
Red, No. 1	7	
Pepper, Packers	2.70	3.35
Pepper, white	3.60	3.76
Mainbar	2.70	2.82
Black Lampung	2.70	2.82

SEEDS AND HERBS

(L.C.I. prices)

	Ground	Whole for Saus.
Caraway seed	24	29
Coriander seed	28	32
Mustard sd., fcy.	21	
Yel. American	19	
Marjoram, Chilean	27	32
Oregano, Morocco		
Coriander		
Natural No. 1	30	34
Marjoram, French	61	67
Sage Dalmation		
No. 1	1.44	1.55

CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chicago	\$ 9.39
Saltwater, a. ton, f.o.b. N. Y.	
Dbl. refined gran.	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	inquoted
Salt, in min. cart. of 60,000 lbs.	
only, paper sacked f.o.b. Chgo.	
Granulated	Per ton \$20.40
Medium	26.50
Rock, bulk, 40 ton cars, Detroit	11.40
Sugar—	
Haw. 96 basis, f.o.b. New Orleans	6.20
Refined standard cane gran., basis	8.10
Refined standard beet gran., basis	7.90
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.54
Dextrose, per cwt.	
in paper bags, Chicago	6.74

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles July 20	San Francisco July 20	No. Portland July 25
FRESH BEEF: (Carcass)			
STEER:			
Good:			
500-600 lbs.	\$50.00@51.00	\$49.00@50.00	\$51.50@53.00
600-700 lbs.	48.00@50.00	49.00@50.00	50.00@51.50
Commercial			
400-600 lbs.	47.00@49.00	48.00@49.00	49.00@50.50
Utility:			
400-600 lbs.	43.00@45.00	44.00@46.00	43.00@46.00
COW:			
Commercial, all wts.	43.00@44.00	42.00@46.00	42.00@44.00
Cutter, all wts.	40.00@41.00	38.00@40.00	38.00@40.00
FRESH CALF (Skin-Off)			
Good:			
200 lbs. down	49.00@51.00	46.00@48.00	48.00@50.00
Commercial:			
200 lbs. down	44.00@46.00	44.00@46.00	42.00@46.00
SPRING LAMB (Carcass):			
Choice:			
40-50 lbs.	50.00@52.00	49.00@51.00	46.00@50.00
50-60 lbs.	49.00@50.00	48.00@49.00	45.00@48.00
Good:			
40-50 lbs.	50.00@52.00	48.00@50.00	46.00@50.00
50-60 lbs.	49.00@50.00	47.00@48.00	45.00@48.00
Commercial, all wts.	48.00@50.00	45.00@48.00	43.00@44.00
Utility, all wts.		38.00@45.00	40.00@41.00
MUTTON (EWE):			
Good, 70 lbs. dn.	24.00@26.00	23.00@25.00	23.00@25.00
Commercial, 70 lbs. dn.	22.00@24.00	21.00@23.00	21.00@23.00
FRESH PORK CARCASSES: (Packer Style)			
80-120 lbs.	38.00@39.00	(Shipper Style) 36.00@39.00	(Shipper Style) 37.00@39.00
120-160 lbs.	39.00@42.00	38.00@39.00	37.00@39.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	58.00@61.00	65.00@70.00	62.00@67.00
10-12 lbs.	58.00@61.00	63.00@68.00	62.00@67.00
12-16 lbs.	57.00@60.00	60.00@65.00	60.00@63.00
PICNICS:			
4-8 lbs.		43.00@45.00
PORK CUTS NO. 1:			
HAM, skinned:			
12-16 lbs.	(Smoked) 61.00@65.00	(Smoked) 62.00@64.00	(Smoked) 68.00@70.00
16-20 lbs.	60.00@65.00	60.00@62.00	66.00@68.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	48.00@53.00	52.00@56.00	52.00@54.00
8-10 lbs.	46.00@50.00	50.00@52.00	48.00@52.00
10-12 lbs.	46.00@50.00	48.00@52.00
LARD, Refined:			
Tierces	19.00@20.00		19.00@20.00
50 lb. cartons & cans.	19.50@20.00	20.00@21.00	19.00@21.00
1 lb. cartons	19.75@20.25	21.00@22.00	19.00@21.00

Now... a simple, sure way to get consumers to ASK FOR YOUR BRAND

*Intensify the fine blend
of flavors you've got in sausage
and luncheon meats. Ac'cent does
just that . . . amazingly.*



● Ac'cent, adding no flavor, aroma or color of its own, brings out . . . and holds . . . the flavors of foods. You use your own formulas—just add Ac'cent. Ac'cent is a 99+ % pure monosodium glutamate, a wholesome protein derivative.

The Bureau of Animal Industry, Dept. of Agriculture, in a recent Memorandum, says: "It has been demonstrated that monosodium glutamate . . . may be regarded as an expected ingredient of sausage, meat loaf, luncheon meat, and similar food products . . . and may be used in these products."

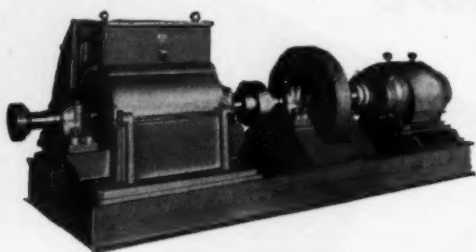
Now . . . this summer . . . you can be among the first to profit from the benefits of Ac'cent in these popular items.

At no obligation to you, we will welcome the opportunity to show what Ac'cent can do *in one of your own foods*. Write, wire or phone Amino Products Division, International Minerals & Chemical Corp., General Offices: 20 N. Wacker Drive, Chicago 6, Illinois; San Francisco, 214 Front St.; New York City, 61 Broadway.

Ac'cent®
makes food
flavors sing ♪

Trade Mark "Ac'cent" Reg. U. S. Pat. Off.

M&M MEAT GRINDERS



For the quick and easy reduction of condemned stock, shop fats, bones, and slaughter house offal. Made in 3 types and many sizes . . . one of which will suit your purpose exactly. Flywheel equipment, as shown, is optional. All machines can be furnished with structural steel bases. Write for complete information.

MITTS & MERRILL

1001 South Water • SAGINAW, MICHIGAN



STAINLESS STEEL

A new shape, in two sizes, has been added to our growing line of Stainless Steel Ham Boilers.

E2WE . . . 12-14 lbs.
E2WDE . . . 14-16 lbs.

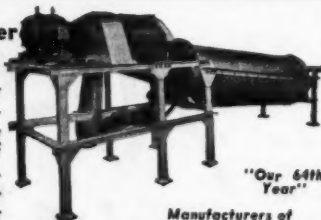
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Peck & Gut Hasher with Washer

Complete sturdy unit for years of economical production of high quality grease, free of greenish impurities. A good color product for greater Profit to you.



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 - HASHERS For Green Bones and Scrap
 - WHIRL BEATER Fine GRINDERS with or without Air Conveyors

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CRUSHER and PULVERIZER CO.

2935-12 North Market St., ST. LOUIS (6), MO.

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO OR CHICAGO BASIS		PICNICS	
THURSDAY, JULY 27, 1950		Fresh or F.F.A.	S.P.
REGULAR HAMS		4-6 range	37 1/2 @ 37 1/2
Fresh or Frozen		6-8 range	36 1/2
8-10	49 1/2 n	8-10	34
10-12	49 1/2 n	10-12	32 1/2
12-14	49 1/2 n	12-14	32 1/2
14-16	49 1/2 n	8-up No. 2's	32 1/2
BOILING HAMS		Inc.	32 1/2
Fresh or Frozen		BELLIES	
16-18	49 1/2 n	6-8	35 1/2 @ 36
18-20	49 n	8-10	35 1/2 @ 35 1/2
20-22	44 1/2 n	10-12	34 1/2
SKINNED HAMS		12-14	33 1/2 @ 33 1/2
Fresh or F.F.A.		14-16	30 1/2 @ 30 1/2
10-12	52 n	16-18	29
12-14	52 n	18-20	29 n
14-16	52 n	OR. AMN. BELLIES	
16-18	52 @ 52 1/2	25 n	25 n
18-20	51 1/2 n	20-25	24 1/2
20-22	46 1/2 @ 47	25-30	23 1/2
22-24	42 1/2	30-35	22 1/2
24-26	42 1/2	35-40	21 1/2
26-30	42 1/2	40-50	20
25-up, No. 2s Inc. 40%	42 1/2	FAT BACKS	
OTHER D. S. MEATS		Green or Frozen	
Fresh or Frozen		6-8	11 1/2 n
Regular plates	16 n	8-10	12 1/2
Clear plates	12 n	10-12	13 1/2
Square joints	10 @ 10 1/2	12-14	13 1/2
Jowl butts	17 1/2	14-16	13 1/2
S. P. joints	17 1/2	16-18	14 1/2 n
		18-20	14 1/2 n
		20-25	14 1/2 n

LARD FUTURES PRICES

MONDAY, JULY 24, 1950				
	Open	High	Low	Close
Sept.	14.35	14.35	14.25	14.30
Oct.	14.45	14.45	14.30	14.37 1/2
Nov.	14.45	14.45	14.32 1/2	14.35 1/2
Dec.	14.90	14.90	14.70	14.72 1/2
Jan.	14.75	14.85	14.65	14.70 1/2
Sales: 10,360,000 lbs.				
Open interest at close Fri., July 21:				
July	8, Sept.	1,365, Oct.	566, Nov.	313, Dec. 340, Jan. 65; at close Sat., July 22: July 12, Sept. 1,343, Oct. 365, Nov. 315, Dec. 345 and Jan. 65 lots.
TUESDAY, JULY 25, 1950				
Sept.	14.45	15.70	14.45	15.50
Oct.	14.50	15.70	14.50	15.50
Nov.	14.50	15.70	14.50	15.60
Dec.	14.97 1/2	15.90	14.97 1/2	15.80 1/2
Jan.	14.85	15.70	14.85	15.70 1/2
Sales: 34,120,000 lbs.				
Open interest at close Mon., July 24: July 2, Sept. 1,380; Oct. 570; Nov. 356; Dec. 329 and Jan. 71 lots.				
WEDNESDAY, JULY 26, 1950				
Sept.	16.00	16.25	15.35	15.50 1/2
Oct.	16.00	16.20	15.32	15.52 1/2
Nov.	15.75	16.20	15.30	15.50 1/2
Dec.	16.00	16.42	15.80	15.80 1/2
Jan.	16.15	16.35	15.82	15.82 1/2
Sales: 37,760,000 lbs.				
Open interest at close Tues., July 25: Sept. 1,112, Oct. 570; Nov. 356; Dec. 329 and Jan. 71 lots.				
THURSDAY, JULY 27, 1950				
Sept.	15.70	15.85	15.57 1/2	15.75
Oct.	15.85	15.87 1/2	15.57 1/2	15.75
Nov.	15.75	15.87 1/2	15.57 1/2	15.75
Dec.	15.95	16.15	15.85	16.12 1/2
Jan.	16.02 1/2	16.10	15.87 1/2	16.02 1/2
Sales: 26,760,000 lbs.				
Open interest at close Wed., July 26: Sept. 1,034, Oct. 498, Nov. 353, Dec. 335 and Jan. 80 lots.				
FRIDAY, JULY 28, 1950				
Sept.	15.70	15.75	15.45	15.52
Oct.	15.52	15.77	15.45	15.50
Nov.	15.80	15.72	15.30	15.47
Dec.	15.80	16.10	15.75	15.95
Jan.	15.75	16.05	15.75	15.75
Sales: About 20,000,000 lbs.				
Open interest at close Thurs., July 27: Sept. 972, Oct. 473, Nov. 346, Dec. 400 and Jan. 90 lots.				

WEEK'S LARD PRICES

	P.S. Lard	P.S. Lard	Raw
	Tierces	Loose	Leaf
July 22	14.25 n	14.12 1/2	13.87 1/2 n
July 23	14.50 n	14.50	14.00 n
July 24	16.00 n	15.00 b	14.50 n
July 25	16.0 n	15.62 1/2 b	15.12 1/2 n
July 26	16.25 n	16.00	15.50 n
July 27	16.00 n	16.00 b	15.50 n

LIVESTOCK SUPPLY SOURCES

Percentages of livestock slaughtered during June, 1950, bought at stockyards and direct were as follows:

	June 1950	May 1950	June 1949
	Per cent	Per cent	Per cent
Cattle—			
Stockyards	75.6	74.5	77.6
Other	25.0	25.5	22.0
Calves—			
Stockyards	57.1	62.9	59.9
Other	42.9	37.1	40.1
Hogs—			
Stockyards	39.6	45.1	42.8
Other	60.4	55.9	57.2
Sheep and lambs—			
Stockyards	59.4	56.9	60.4
Other	40.6	43.1	39.6

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$20.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	20.75
Kettle rend., tierces, f.o.b. Chicago	21.50
Lard, kettle rend., tierces, f.o.b. Chicago	21.50
Lard flakes	21.75
Neutral, tierces, f.o.b. Chicago	21.75
Standard Shortening "N. & S."	22.00
Hydrogenated Shortening "N. & S."	23.75

*Delivered

SOUTHERN KILL

June 1950 livestock slaughter in Alabama, Florida and Georgia under federal, state and municipal inspection:

	June 1950	June 1949
Cattle*	44,133	41,110
Calves	23,180	17,818
Hogs	100,273	79,679
Sheep	344	595
Goats	186	138

*Includes calves at a few points.

S
ervice

S.P.
37 1/2 a
36 3/4 a
34 a
32 1/2 a
32 1/2 a

Cured
37 a
36 3/4 a
35 1/2 a
34 1/2 a
33 1/2 a
29 a

D.S.
BELLIES
Clear
25 a
24 1/2 a
23 1/2 a
23 a
22 1/2 a
20 1/2 a

Cured
12
13
14 1/2 a
14 1/2 a
14 1/2 a
14 1/2 a
14 1/2 a

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40.1

42.8
57.2

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138
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1950

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(L.C.I. prices)

Choice, 500 lbs./down.....	49 1/2 @ 51 1/2
Good, 500 lbs./down.....	47 1/2 @ 50
Commercial.....	44 1/2 @ 46 1/2
800 lbs./down.....	44 1/2 @ 46 1/2
Canner & cutter.....	38 1/2 @ 45 1/2
Bologna bulls.....	44 1/2 @ 45 1/2

BEEF CUTS

(L.C.I. prices)

Choice:	
Hinds & ribs.....	57 @ 66
Rounds, N. Y. flank off.....	56 @ 67
Hips, full.....	63 @ 66
Top sirloins.....	64 @ 68
Short loins, untrimmed.....	75 @ 82
Chucks, non-kosher.....	47 @ 48
Ribs, 30/40 lbs.....	63 @ 68
Briskets.....	42 @ 44
Flanks.....	22 @ 28
Good:	
Hinds & ribs.....	56 @ 62
Rounds, N. Y. flank off.....	55 @ 56
Hips, full.....	60 @ 63
Top sirloins.....	63 @ 65
Short loins, untrimmed.....	70 @ 74
Chucks, non-kosher.....	46 @ 47
Ribs, 30/40 lbs.....	60 @ 65
Briskets.....	42 @ 44
Flanks.....	22 @ 23

FANCY MEATS

(L.C.I. prices)

Veal breads, under 6 oz.....	65
12 to 16 oz.....	80
12 oz. up.....	1.00
Beef kidneys, selected.....	30
Beef livers, selected.....	78
Lamb fries.....	55
Ortinals, under 1/4 lb.....	16
Ortinals, over 1/4 lb.....	35

DRESSED HOGS

(L.C.I. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
150 to 155 lbs.....	35 1/2 @ 37 1/2
157 to 153 lbs.....	35 1/2 @ 37 1/2
154 to 171 lbs.....	35 1/2 @ 37 1/2
172 to 188 lbs.....	35 1/2 @ 37 1/2

WESTERN DRESSED MEATS AT NEW YORK

TUESDAY, JULY 25, 1950

All quotations in dollars per cwt.

BEEF:

STEER:

Choice:

350-500 lbs.....	None
500-600 lbs.....	None
600-700 lbs.....	\$50.50-51.50
700-800 lbs.....	49.25-51.00

Good:

350-500 lbs.....	None
500-600 lbs.....	49.00-50.00
600-700 lbs.....	48.75-50.00
700-800 lbs.....	47.50-49.50

Commercial:

350-600 lbs.....	45.00-46.75
600-700 lbs.....	44.50-46.50

Utility:

350-600 lbs.....	None
------------------	------

COW:

Commercial, all wts.....	40.75-42.75
Utility, all wts.....	38.75-41.00
Cutter, all wts.....	None
Canner, all wts.....	None

VEAL—SKIN OFF:

Choice:	
80-110 lbs.....	47.00-49.00
110-150 lbs.....	47.00-49.00

Good:

50-80 lbs.....	None
80-110 lbs.....	44.00-47.00
110-150 lbs.....	41.00-47.00

Commercial:

50-80 lbs.....	None
80-110 lbs.....	42.00-42.60
110-150 lbs.....	41.00-43.00

Utility, all wts.....

None	
------	--

CALF—SKIN OFF:

Choice:	
200 lbs. down.....	None
200 lbs. up.....	None

Good:

200 lbs. down.....	44.00-45.00
200 lbs. up.....	43.00-44.00

Commercial:

200 lbs. down.....	41.00-42.00
200 lbs. up.....	40.00-41.00

Utility, all wts.....

None	
------	--

SPRING LAMB:

Choice:	
30-40 lbs.....	53.00-54.00
40-45 lbs.....	52.00-54.00
45-50 lbs.....	51.00-52.00
50-60 lbs.....	50.00-51.00

FRESH PORK CUTS

(L.C.I. prices)

Hams, regular, 14/down.....	52 1/2 @ 54 1/2
Hams, skinned, 14/down.....	54 1/2 @ 55 1/2
Picnics, 4/8 lbs.....	39 1/2 @ 39 1/2
Belies, sq. cut, seedless.....	36 @ 37 1/2
8/12 lbs.....	51 @ 52
Pork loins, 12/down.....	43 1/2 @ 44
Boston butts, 4/8 lbs.....	42 @ 44
Spareribs, 3/down.....	46 @ 48
Pork trim, regular.....	23 @ 28
Hams, regular, 14/down.....	57 1/2 @ 60
Hams, skinned, 14/down.....	57 1/2 @ 60
Shoulders, N.Y., 12/down.....	45 @ 44
Picnics, 4/8 lbs.....	42 @ 44
Pork loins, 12/down.....	54 @ 58
Boston butts, 4/8 lbs.....	47 @ 53
Spareribs, 3/down.....	46 @ 48
Pork trim, regular.....	23 @ 28

LAMBS

(L.C.I. prices)

Choice lambs.....	56 @ 61 1/2
Good lambs.....	55 @ 61 1/2
Legs, gd. & ch.....	63 @ 66
Hind-saddles, gd. & ch.....	64 @ 68
Loins, gd. & ch.....	68 @ 72

MUTTON

(L.C.I. prices)

Good, under 70 lbs.....	27 @ 29
Comm., under 70 lbs.....	26 @ 27
Utility, under 70 lbs.....	20 @ 23

VEAL—SKIN OFF

(L.C.I. prices)

Choice carcass.....	47 @ 49
Good carcass.....	44 @ 47
Commercial carcass.....	40 @ 43
Utility.....	3 @ 3

BUTCHERS' FAT

(L.C.I. prices)

Shop fat.....	2 1/2 @ 2 1/2
Breast fat.....	2 1/2 @ 2 1/2
Edible suet.....	3 @ 3
Inedible suet.....	3 @ 3

STOCKER AND FEEDER CATTLE SHIPMENTS

Stocker and feeder live-
stock bought in eight Corn
belt states during June:

CATTLE AND CALVES

	1950	1949
Public stockyards.....	100,599	107,293
Direct.....	50,427	33,065
Total.....	151,026	140,358

SHEEP AND LAMBS

	1950	1949
Public stockyards.....	75,778	82,782
Direct.....	90,356	55,239
Total.....	166,134	138,021

Data in this report were obtained
from offices of state veterinarians.
Under "Public stockyards" are in-
cluded stockers and feeders which
were bought at stockyard markets.
Under "Direct" are included stockers
and feeders coming from other states
from points other than public stock-
yards, some of which are inspected at
public stockyards en route.

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BY-PRODUCTS....FATS AND OILS

TALLOWES AND GREASES

Thursday, July 27, 1950

Export business on tallowes and greases continued to dominate the market this week, with prices working higher on a daily basis. Over the week-end fancy tallow moved to the seaboard at 9½¢, f.a.s. East, and choice white grease at 7½¢. On Monday activity in this direction resumed, with fancy tallow again selling up at 10¼¢, East. Other materials followed the upward advance, and choice white grease sold at 8¼¢, and later at 8½¢, Chicago. Yellow grease followed closely, and substantial sales were made at 7¢, Chicago.

At midweek, fancy again brought advanced prices and extra hard exportable quality moved to the seaboard at 10½¢, East. Domestic buying interest continues to be slow, and soapers bid prices were somewhat under export levels. Considerable materials are available for domestic consumption, however, as specifications for export rule out those which are not the hard titre and color required for foreign shipment. It is reported that there are materials in storage at the seaboard which were shipped on these export orders and rejected at ship side as being "under specification quality." (Another problem which developed in the export business is the shortage of tanks for shipment. Sellers tanks are required, and some material has not moved in export channels, as tank cars were not available.)

In the East, the official domestic market was unchanged, with dealer exporters buying heavily at premiums up to 3¼¢ over the domestic market. Most eastern producers were reported sold through July and August.

The majority of West Coast sales also are going for export, with the domestic market, midweek, 8¼¢@8½¢ for fancy tallow, 8¢@8¼¢ for prime, 7½¢@7¾¢ for special, and 6¼¢@6½¢

for yellow grease, all nominal.

Late Thursday export interest in materials cooled, and bid prices were reduced to 9¼¢ fancy tallow, f.a.s. seaboard. At the same time soapers entered the market and increased their bid prices and obtained sizeable volume of fancy tallow at 8¼¢, special at 8¢ and choice white grease at 8¼¢, reportedly in buyers tanks. The market was called sharply lower on this reversal.

TALLOWES: Thursday's prices were (carlots, Chicago and delivered to usual consuming points): Edible tallow, 9½¢; fancy, 8½¢@9¢; choice 8¼¢@8½¢; prime, 8½¢; special 8¢; No. 1, 7¼¢; No. 3, 7¢; No. 2, 6¢.

GREASES: Thursday's quotations were: Choice white grease, 8¼¢@8½¢; A-white, 7¼¢@8¢; B-white, 7½¢; yellow, 7¢; house, 6¢; brown, 5½¢ and brown (25 acid), 5¼¢.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates	
Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$35.00
Blood, dried 10% per unit of ammonia	8.00
Unground fish scrap, dried,	
60% protein nominal f.o.b.	
Fish Factory, per unit	2.10
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
In 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia,	
10% B.P.L. bulk	nominal
Feeding tankage, unground, 10-12% ammonia,	
bulk, per unit of ammonia	8.00
Phosphates	
Bone meal, steam, 3 and 50 bags,	
per ton, f.o.b. works	\$37.50
Bone meal, raw 4¼% and 50% in bags,	
per ton, f.o.b. works	60.00
Superphosphate, bulk, f.o.b. Baltimore,	
19% per unit	.76
Dry Rendered Tankage	
50% protein, unground, per unit of protein	2.20

THE NATIONAL PROVISIONER DAILY MARKET SERVICE coming to you every full trading day of the week, will pay for itself many times over.

BY-PRODUCTS MARKETS

(Chicago, Thursday, July 27, 1950)

Blood

	Unit	Ammonia
*Unground, per unit of ammonia	\$ 9.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	
Low test	\$11.25
High test	10.75*
Liquid stick tank cars	4.00

Packinghouse Feeds

	Carlots,
	per ton
50% meat and bone scraps, bulk	\$140.00
55% meat scraps, bulk	150.00@154.00
50% feeding tankage, with bone,	
bulk	125.00@140.00
60% digester tankage, bulk	140.00
80% blood meal, bagged	160.00
65% special steamed bone meal,	
bagged	85.00

Fertilizer Materials

High grade tankage, ground	
per unit ammonia	\$ 7.50
Hoof meal, per unit, ammonia	8.25@ 8.50

Dry Rendered Tankage

	Per unit
	Protein
Cake	\$22.50
Expeller	*\$2.50

Gelatine and Glue Stocks

Calf trimmings (lmed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	1.25@ 1.35
Summer coil dried, per ton	* 70.00@ 75.00
Cattle jaws, skulls and knuckles,	
per ton	60.00@65.00
Pig skin scraps and trim, per lb.	6@6¼

Animal Hair

Winter coil dried, per ton	\$ 105.00
Summer coil dried, per ton	* 70.00@ 75.00
Cattle switches, per piece	5@5¼
Winter processed, gray, lb.	15
Summer processed, gray, lb.	7¼@8

*Quoted delivered basis.

EASTERN FERTILIZER MARKET

New York, July 27, 1950

All by-product markets responded to the war news and prices advanced on a broad front. Blood sold at \$8 f.o.b. New York, and tankage moved at the same price.

Cracklings sold at \$2.20 per unit of protein, f.o.b. New York, although the movement of meat scraps was spotty.

Most fertilizer chemicals were quiet as many buyers already had contracts for the coming season.



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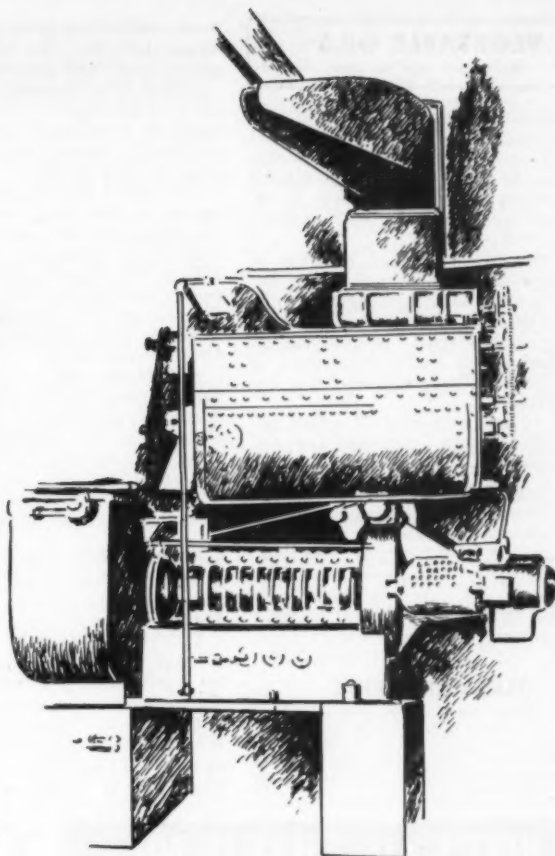
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VEGETABLE OILS

Wednesday, July 26, 1950

Vegetable oil prices moved to new seasonal highs this week in trading that varied from thin to fairly heavy in soybean oil. In general, a good volume of crude changed hands but trade in refined oil was scattered with refiners booked well in advance.

The markets were quiet but firm at the beginning of the week following the advances made in the preceding period. There was light and scattered business in July and August soybean oil at 13½¢ and 13¼¢; Valley cottonseed oil sold at 16¢ and Texas was offered at the same level.

Both futures and spot oil prices advanced on Tuesday. Cottonseed and soy-

bean (and lard) futures established new seasonal highs at midweek but receded somewhat before the market's close.

CORN OIL: The market was nominal early in the week but there was a little trade on Tuesday at 16½¢. Sales were reported at midweek at 17¢, mill, or 2¢ over the July 19 level.

COCONUT OIL: Some trade was reported on the West Coast for August shipment and the market was around 15@15½¢. Copra sold at \$202.50 to \$205.00 for August shipment and other sellers were asking \$10 or more higher for prompt. At midweek oil appeared to be around 14¢@15¢, or off a shade from a week earlier.

SOYBEAN OIL: Trading was in fairly heavy volume at various times during the early part of the week. After showing a little strength on Monday, July and August oil advanced to 13½¢ and 14¢ on Tuesday. Old crop oil sold in a limited way at midweek at 14½¢ and 14¼¢, Decatur, or about 1½¢ over a week earlier.

PEANUT OIL: The market held firm early in the period at 19¢, Southeast, and later cashed in a small way at 20¢. This price was reported bid at midweek.

COTTONSEED OIL: Valley oil sold Monday at 16¢ with Texas offered on the same basis. On Tuesday oil in the Valley and Southeast was up to 17¢. At midweek some Texas oil sold at 17¢ and other business was reported as high as 17½¢. Wednesday's crude quotations were Valley, 17½¢ paid; Southeast,

17½¢ nominal, and Texas, 17½¢@17¼¢ nominal. These prices were around 2½¢ over the preceding Wednesday.

New York futures quotations were:

MONDAY, JULY 24, 1950

	Open	High	Low	Close	Pr. cl.
July	17.70	18.00	17.70	18.00*	17.65*
Sept.	18.25	18.60	18.25	18.40	18.15
Oct.	17.65*	17.95	17.75	17.85	17.65
Dec.	17.60	17.87	17.60	17.69	17.62
Jan.	17.72	17.85	17.70	17.70*	17.62
Mar.	17.79	17.88	17.74	17.73*	17.67
May					

Total sales: 349 lots.

TUESDAY, JULY 25, 1950

	Open	High	Low	Close	Pr. cl.
July	17.80*	18.02	18.00	18.55*	17.69*
Sept.	18.50	19.39	18.50	19.35	18.40
Oct.	18.05	18.87	18.00	18.85	17.84
Dec.	17.75*	18.61	17.94	18.60	17.69
Jan.	17.87	18.60	17.87	18.55*	17.70*
Mar.	17.85*	18.60	17.95	18.60	17.73*
May					

Total sales: 853 lots.

WEDNESDAY, JULY 26, 1950

	Open	High	Low	Close	Pr. cl.
July	18.75*	18.96	18.85	18.79*	18.55*
Sept.	19.50	19.98	19.40	19.64	19.35
Oct.	18.90	19.40	18.90	18.96	18.85
Dec.	18.70	19.18	18.65	18.75	18.60
Jan.	18.80	19.22	18.75	18.75*	18.55*
Mar.	18.90	19.28	18.75	18.82	18.60
May					

Total sales: 810 lots.

THURSDAY, JULY 27, 1950

	Open	High	Low	Close	Pr. cl.
July	19.05*	19.30	18.80	18.85*	18.79*
Sept.	19.90	19.90	19.50	19.90	19.64
Oct.	19.25	19.25	18.80	19.10	18.96
Dec.	19.00	19.05	18.55	18.85	18.75
Jan.	19.10	19.16	18.65	18.92	18.79*
Mar.	19.10	19.15	18.65	18.92	18.82
May					

Total sales: 513 lots.

*Bid.

VEGETABLE OILS

Wednesday, July 26, 1950

Crude cottonseed oil, carloads, f.o.b. mills	
Valley	17½¢pd
Southeast	17½¢n
Texas	17½¢@17½¢n
Corn oil in tanks, f.o.b. mills	14½¢pd
Soybean oil, in tanks, f.o.b. mills	14½¢pd
Peanut Oil, f.o.b. Southern Mills	18 n
Coconut oil, Pacific Mills	14½¢n
Cottonseed foots	
Midwest and West Coast	2½
East	2½

OLEOMARGARINE

Wednesday, July 26, 1950

Prices f.o.b. Chicago

White domestic vegetable	29
White animal fat	29
Milk churned pastry	26
Water churned pastry	25

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17.69
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17.73*

18.55*
19.35
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18.70*
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18.75
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HIDES AND SKINS

Approximately 120,000 hides and 75,000 skins sold in past week—Market continues to advance sharply with hides 1c@2c higher and skins 5c@6½c higher—Branded cows and light native cows account for about one-half of total weekly volume.

CHICAGO

PACKER HIDES: Late last week branded cows, which had not been sold previously during the week, were traded. About 15,000 were involved. In addition, about 15,000 other hides, covering most all types, were sold, putting the total trade last week at approximately 100,000 rather than at the figure of 70,000 mentioned in last week's summary.

On Monday of this week about 2,700 branded cows moved at 27c. Then the market turned quiet until Wednesday when, in a very active and representative market, about 75,000 hides were sold ½c@1c higher. On Thursday about 14,000 more hides sold and again the prices were higher. The prices of the trading late last week are not mentioned because the market moved away from these levels in the later trading.

In addition to the higher prices and heavy volume, two other items of interest were reported during the week. One was the announcement by a large shoe manufacturer that in view of the higher prices in hides, it was raising the price of shoes. This more or less put the higher hide market on a more permanent basis. The second was concerned with the futures market. In an effort to control speculation or to limit it somewhat, the margin requirements were raised from \$800 to \$1,500.

Light native cows were leaders in both volume and price increase during the week. About 25,000 of these sold, with sales Wednesday on 30c@31c range, Chicago at 30c and Kansas City and comparable points at 31c; middle points were at 30½c and a car of Fort Worth sold at 34½c, f.o.b. This whole picture was changed on Thursday when

3,000 Omaha and Sioux City light cows, points which had been on 30½c basis Wednesday, sold 31½c, Chicago basis.

As mentioned before, the early sales of branded cows were at 27c; then later nearly 21,000 were sold at 27½c and 28c with those from southern points commanding the premium. Car St. Paul heavy native cows sold 30½c and two trades of Chicago and river cows were made at 30c.

Several trades heavy native steers were made with the northern points at 30c and the balance at 29½c. In the Thursday trading heavy native steers sold at 30½c from points comparable to the 29½c sales of the previous day. There was only one sale of light native steers, with 2,700 moving at 30c.

In Wednesday's trading Colorados sold at 26c and butts at 26½c; on Thursday butts sold at 27c. About 9,000 total were moved in all trades. Couple sales of bulls were made early at 19½c, with later sales at 20c. There were also a few St. Paul's in the later trading at 20½c.

Light branded steers and ex-light branded steers also had a double movement, with early sales at 27½c and 30½c, while the later trading was at prices ½c higher and for May forward saltings. Car ex-natives sold 33c. All prices were Chicago basis and most sales were current production.

WEST COAST: Independent selling on the West Coast was last reported at 24c for steers and at 25½c for cows but with the higher packer market, these prices established early in the week may not be current. Late last week packer sold about 10,000 butts, Colorados and branded cows at 26c, 25c and 26½c, Chicago basis.

OUTSIDE SMALL PACKER: Because of the sale of old saltings and the sale of selected plump hides from good points, the price ranges in the small packer and country markets were very wide this week; in addition, the market became stronger as the week

progressed. Generally speaking however, the small packer and country hide markets were about \$1 higher, which is consistent with the gain that the packer market made this week.

There was a considerable amount of indifference noted in the attitude of both buyers and sellers and this tended to limit trading somewhat; however, a fair amount of trade was reported in the small packer market. The country market was not quite so active because of scarcity of supply.

Light hides, 40@41 lb. average, moved 29@30c range, with a few select lots topping at 31c. Several sales in the 50@52 lb. average hides were reported at 26½c and 27c, with asking prices at the close of the week at 27½c. Car 56@57 average sold 26½c late in the week; earlier, car 48-lb. average sold 27½c. A load select light bulls sold at 18c and couple cars of selected, 80-lb. average sold 17c. In bulls, more than any other type, old saltings continue to hang over the market. Country hides were very scarce, but a few sales of 48@50 lb. average were reported at both 23c and 23½c.

SHEEPSKINS: In the first price advance in this market for about three weeks, number 1 shearlings sold at \$3.15 as compared to last sales of \$3.10. The balance of the market was mostly unchanged with number 2 shearlings becoming more scarce and with the number 3's almost completely over for the time being. Even the production of number 1 shearlings was down, so the general supply situation was reported to be tight.

Car number 1 shearlings sold \$3.15. Couple mixed cars No. 1's and 2's sold at \$3.15 and \$2.30. Mixed car No. 1's and 2's sold \$3.10 and \$2.25. Few mixed cars No. 1's, 2's and 3's sold \$3.15, \$2.30 and \$1.80.

There was not much action in "gen-uines," but selling was reported on range \$3.15@3.35 cwt. and depending on points. Pickled skins were quoted at \$15 nominally, but on the basis of the higher calfskin market, some traders were of the opinion that this market too would move higher. Dry pelts sold at new highs for the year, with some moving as high as 38c.

CALFSKINS: Late last week the



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calfskin market, which had been dormant for several weeks, became very active and in a couple hours time, packers had completed most of their trading for the month. The trading was done on the basis of 72½¢ for northern lights and was 2½¢ below the prices at which they had been offered, but 6½¢ above last previous sales.

In the trading mentioned above about 75,000 skins were sold on the following basis: Northern lights, 72½¢; northern heavies, 67½¢. St. Louis skins sold 1¢ below this figure, i.e. 71½¢ and 66½¢, and for the rivers there was another 1¢ decrease and they sold 70½¢ and 65½¢. All the above prices were f.o.b.

Both the small packer and country markets reported a good demand for skins and some trading was done on the small packers at 52¢@54¢, and on countries at 30¢.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended July 22, 1950, were 5,427,000 lbs.; previous week, 5,175,000 lbs.; same week 1949, 4,601,000 lbs.; 1950 to date, 168,440,000 lbs.; corresponding period in the preceding year, 206,784,000 lbs.

Shipments for the week ended July 22 totaled 3,907,000 lbs.; previous week, 4,432,000 lbs.; same week last year, 4,613,000 lbs.; 1950 to date, 129,131,000 lbs.; same period 1949, 147,298,000 lbs.

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WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS Provisions

The live hog top at Chicago was \$25; the average of \$21.75 was a new high since December 6, 1948. Provision prices were: Under 12 pork loins, 50¼@51; 10/14 green skinned hams, 52½; 4/8 Boston butts, 41¼@42; 16/down pork shoulders, 38 n; 3/down spareribs, 40@40½ n; 8/12 fat backs, 13@13½; regular pork trimmings, 25; 18/20 DS bellies, 25 n; 4/6 green picnics, 37½@37¾; 8/up green picnics, 32¼. P.S. loose lard was quoted at 16.00 b; P.S. lard in tierces, 16.00 n.

Cottonseed Oil

Closing futures at New York were: Sept. 19.60-51; Oct. 18.70-71; Dec. 18.55-56; Mar. 18.58-59; May 18.60-58; July 18.54b, 18.60a. Sales totaled 548 lots.

VENEZUELAN LARD QUOTA

The Venezuelan hog lard import quota from all sources for the 12-month period following June 23, 1950, was set at 9,920,000 lbs., according to the Office of Foreign Agriculture Relations of the USDA. This announcement was made following several months of negotiations between the United States and Venezuelan governments.

ANIMAL FOODS PRODUCTION

Animal foods canned under federal inspection and certification during June, 1950, totaled 43,078,644 lbs., according to the U. S. Department of Agriculture. This production compares with 37,459,182 lbs. during May 1950, and 25,509,763 lbs. in June, 1949.

CHICAGO HIDE QUOTATIONS

	PACKER HIDES		COUNTRY HIDES	
	Week ended July 27, 1950	Previous Week	Week ended July 27, 1950	Previous Week
Nat. str.	30 @30¼	28½ @29	21 @23¼	18½
Hy. Tex. Str.	27	25½	18½	18
Hy. butt.	27	25½	18½	18
brnd'd str.	27	25½	18½	18
Hy. Col. str.	26a	25	18	18
Ex-light Tex.	31	29n	24n	24n
str.	27½ @28	26½n	19½ @20½	19½
Brnd'd cows	30 @30¼	29	20	22
Hy. nat. cows	31 @31½	29 @30	22½ @24	27½
Nat. bulls	20 @20¼	19	16	16
Brnd'd bulls	19 @19½	18	15	15
Calfskins, Nor.	67½ @72½	62½ @66	50 @57½	40
Kips, Nor. nat.	52½	55	40	40
Kips, Nor. brnd.	52½	55	40	40
Stunks, reg.	3.75	3.35	2.25	2.25
Stunks, hris.	.90	.90	.70n	.70n

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver.	29 @30	27½ @28½	16½ @17n	16½ @17n
50-52 lb. aver.	30¼ @31	28½ @29½	17½ @19½	17½ @19½
63-65 lb. aver.	24 @25	23 @24	12 @14	12 @14
Nat. bulls	16 @17	14½ @16	11 @13	11 @13
Calfskins	52 @54	46 @48	38 @40	38 @40
Kips, nat.	36	32 @34	28 @30	28 @30
Stunks, reg.	3.00	2.75 @2.85	1.50 @1.75n	1.50 @1.75n
Stunks, hris.	.60 @70	60 @70n	50 @75n	50 @75n

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all stunks quoted flat.

COUNTRY HIDES

All weights	23	22 @23	15½ @17n	15½ @17n
50-52	12 @13	10 @11	11 @12n	11 @12n
Bulls	20	17 @25	21 @23n	21 @23n
Calfskins	26	24 @25	17 @19n	17 @19n
Kipskins	26	24 @25	17 @19n	17 @19n

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearings	3.15	3.10	2.25 @2.75	2.25 @2.75
No. 1	35 @36	35 @36	29 @31n	29 @31n
Dry pelts	12 @12.25	11.50 @12.25	10.25 @10.50	10.25 @10.50
Horsehides	12 @12.25	11.50 @12.25	10.25 @10.50	10.25 @10.50

LIVESTOCK CAR LOADINGS

A total of 6,938 cars were loaded with livestock during the week ended July 15, 1950, according to the Association of American Railroads. This was a decrease of 1,969 cars from the same week a year earlier, and a decrease of 3,280 cars from the week in 1948.

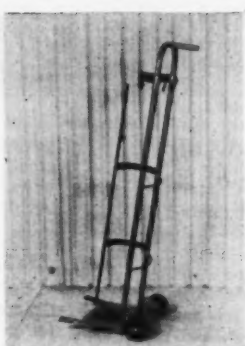
PER CAPITA FOOD EXPENDITURES LOWER IN 1949

During 1949 actual food expenditures per capita declined \$17 from the 1948 figure, according to information published by the U. S. Department of Agriculture. The following table also shows that food expenditures during the first quarter of 1950 lagged \$11 behind the comparable 1949 figure, but was about the same as the amount spent for food during the last quarter of 1949. Though the disposable personal income and total expenditure for consumer goods and services were higher during the first quarter of 1950 than in any quarter of 1949, the cost to consumers of fixed quantities of food representing 1935-39 average annual consumption per person has been steadily declining since 1948.

Per capita food cost and expenditure related to disposable personal income United States average

Year	Disposable personal income	Total expenditure for consumer goods and services	Actual	Food Expenditure As percentage of		Cost to consumer of fixed quantities of food representing 1935-39 average annual consumption per person	
				Disposable income	Total expenditure for goods and services	Actual	As percentage of disposable income
1935-39	\$510	\$490	\$118.6	23	24	\$118.6	23
1947	1,187	1,152	338	28	29	244	21
1948	1,294	1,213	359	28	30	256	20
1949	1,274	1,198	342	27	29	243	19
ANNUAL RATES, SEASONALLY ADJUSTED							
1949							
1st quarter	1,296	1,198	349	27	29	247	19
2nd quarter	1,278	1,197	344	27	29	245	19
3rd quarter	1,280	1,195	339	27	29	241	19
4th quarter	1,261	1,189	337	27	29	238	19
1950							
1st quarter	1,326	1,204	338	25	28	235	18

¹Revised.
²Estimated by BAE from expenditures for food and alcoholic beverages reported by Department of Commerce.



PAPER DISPENSING TRUCK

SAVE MONEY with the NEW PAPER DISPENSING TRUCK

The paper dispensing truck is designed to save both time and labor in lining trucks and railway cars. Will pay for itself in a very short time. Saves on labor costs by using one man instead of the usual two, and with it the car can be lined in half the normal time.

Two sizes available: No. 48 handles paper rolls from 9" to 14" in dia. and from 36" to 48" in width. No. 60HD handles paper up to 15" in dia. and from 48" to 60" in width.

Model #48—\$30.00 F.O.B. Iowa
Model #60HD—\$37.00 F.O.B. Iowa

E. G. JAMES CO. 316 So. La Salle St. Chicago 4, Ill.

N. Y. HIDE FUTURES

MONDAY, JULY 24, 1950

	Open	High	Low	Close
Sept.	26.30b	26.90	26.20	26.20b
Oct.	26.40	26.50	25.75	25.75
Jan.	25.40b	25.60	25.00	24.90b
Mar.	25.00b			24.90a
Apr.				
June				
July '51				

Close: 10 to 20 points higher; sales 75 lots.

TUESDAY, JULY 25, 1950

	Open	High	Low	Close
Sept.	26.25b	26.75	26.50	26.40b
Oct.	25.75b	26.28	25.95	26.05
Jan.	25.00b	25.50	25.40	25.50b
Mar.	24.70b			24.95b
Apr.				
June				
July '51				

Close: 20 to 36 points higher; sales 50 lots.

WEDNESDAY, JULY 26, 1950

	Open	High	Low	Close
Sept.	26.25b	27.65	27.00	27.10b
Oct.	26.25b	26.95	26.40	26.30b
Jan.	25.15b	25.85	25.25	25.50b
Mar.	24.85b	25.30	25.50	25.50b
Apr.				
June				
July '51				

Close: 24 to 70 points higher; sales 92 lots.

THURSDAY, JULY 27, 1950

	Open	High	Low	Close
Sept.	27.10b	27.15	26.55	26.75
Oct.	26.20b	26.90	25.90	26.00
Jan.	25.25b	25.40	24.40	24.60b
Mar.	25.00b			24.30b
Apr.				
June				
July '51				

Close: 30 to 60 points lower; sales 85 lots.

FRIDAY, JULY 28, 1950

	Open	High	Low	Close
Sept.	26.00	26.72	26.45	26.60b
Oct.	25.30b	26.19	25.40	26.00
Jan.	24.25b	25.00	24.50	24.95b
Mar.	24.60			24.60b
Apr.				
June				
July '51				

Close: 15 points lower to 35 higher; sales 73 lots.

LIVESTOCK IN DENMARK

The Danish livestock census of March 25, 1950, indicates that all types of farm animals, except horses, increased from a year earlier. Total cattle numbers increased from 2,887,000 head in 1949 to 3,016,000 head. Milk cow numbers, however, gained 95,000 head over the previous year, representing more than 70 per cent of the increase. With the improvement in the feed situation in early 1948, the number of cattle has increased for the third consecutive year. Hog numbers, increasing from 2,200,000 to 3,214,000 head, have made the largest increase and now exceed all of the postwar years.

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- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Inseides and Outseides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rails
- ☐ Boneless Barbecue Round



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CLEVELAND, OHIO

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LIVESTOCK MARKETS

Weekly Review

Cattle Prices Up About \$3 on Average in June, 1950, Compared with '49

The average live weights of the 1,066,000 cattle, 485,000 calves, 4,154,000 hogs and 1,019,000 sheep and lambs slaughtered in federally inspected plants during the month of June, 1950, with comparative figures for June, 1949, were reported by the U. S. Department of Agriculture as shown in the following table:

	June — 1950	1949
Cattle	\$74.5	\$72.2
Steers*	983.2	966.3
Heifers*	810.2	813.1
Cows*	883.0	856.8
Calves	201.0	201.0
Hogs	264.1	265.6
Sheep and lambs	90.0	88.0

*Also included with cattle.

Packers operating under federal inspection paid the following average prices per cwt. of livestock during the periods under comparison:

	June — 1950	1949
Cattle	\$25.04	\$22.43
Steers*	28.40	25.06
Heifers*	26.03	23.92
Cows*	19.13	16.72
Calves	26.09	23.74
Hogs	18.44	19.05
Sheep and lambs	23.38	22.87

*Also included with cattle.

The dressing yield of the livestock slaughtered (per 100 lbs. liveweight) are shown below:

	June — 1950	1949
Cattle	55.3	55.2
Calves	56.0	56.2
Hogs*	75.8	76.1
Sheep and lambs	47.8	47.6
Lard per 100 lbs.	15.0	14.6
Lard per animal	39.5	38.8

*Subtract 7.0 to obtain reported packer style average.

The average dressed weights of federally inspected slaughter were reported as follows:

	June — 1950	1949
Cattle	538.9	536.7
Calves	117.3	113.0
Hogs	200.2	202.1
Sheep and lambs	43.0	41.9

Stock Yards Study of Market Feeding of Hogs

A study being conducted by the Union Stock Yard and Transit Co. of Chicago shows that generous feed, water and care provided at market produces large weight gain in hogs. Tests have been conducted for monthly periods since last October, and the study for the most recent monthly period involved 81 loads of hogs. When the sales weights of these 81 lots were compared with weights made when the hogs arrived in Chicago, it was revealed that the 5,009 head of hogs had gained an average of 4.4 lbs. each. Seventy-two per cent of the lots showed weight gains of from three to over six lbs. per head.

Another point brought out in the tests is that hogs shipped the longest distances showed the greatest amount of gain. Market officials point out that weight shrinkage, which is greatest in the first 50 miles of shipment, diminishes to nothing after that—a fact brought out by Purdue university market researchers last year.

LIVESTOCK IN FRANCE

Revised estimates of French livestock numbers on October 1, 1949, placed the total cattle at 15,432,000 head, compared with 15,434,000 head a year earlier, according to the Ministry of Agriculture. The current figure was 1 per cent under 1938. Hog numbers continued to increase, and the 1949 estimate of 6,760,000 head is 5 per cent above numbers a year earlier and 95 per cent of the prewar level. While the number of hogs in each class exceeded that of the preceding year, sows were the only class to show an increase over 1938.

The number of sheep in October 1949 (7,480,000 head) reversed the upward trend begun in 1948 and was only 76 per cent of 1938 numbers. Ewes were the only class to show an increase over 1948, but ewe numbers remained at 78

per cent of prewar. Other types of livestock such as goats, horses and mules, although below prewar, were maintaining 1948 levels.

LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during May are shown in the following table as recently reported by the U. S. Department of Agriculture:

	May 1950 No.	May 1949 No.
EXPORTS (domestic)		
Cattle, for breeding	300	290
Other cattle	19	9
Hogs (swine)	77	88
Sheep	314	...
Horses, for breeding	56	10
Other horses	71	67
Mules, asses and burros	844	903
IMPORTS—		
Cattle, for breeding, free—		
Canada—		
Bulls	232	191
Cows	2,017	2,413
Cattle, other, edible (dut.)—		
Canada ¹		
Over 700 pounds (Dairy 4,793	4,789	4,789
(Other 17,844	8,366	8,366
200-700 pounds	8,386	3,426
Under 200 pounds	6,735	7,106
Hogs—		
For breeding, free	8	112
Edible, except for breeding (dut.) ²	1	1
Horses—		
For breeding, free	31	25
Other (dut.)	54	122
Sheep, lambs, and goats, edible (dut.)	224	1,553

¹Excludes Newfoundland and Labrador for May, 1949.

²Number of hogs based on estimate of 200 pounds per animal.

FARROWINGS IN IOWA

A record number of sows farrowed on Iowa farms during June, 1950. The estimated 202,000 head was a 19 per cent increase over the month a year earlier and exceeded the previous high June estimate of 184,000 head established in 1943 by about 10 per cent.

BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y., in June 1950 were:

	Cattle	Calves	Hogs	Sheep
Receipts	13,979	13,174	8,831	59,308
Shipments	8,523	9,232	3,445	54,229
Local slaughter	5,456	3,942	5,386	5,079

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DAYTON, OHIO
DETROIT, MICH.
FT. WAYNE, IND.
INDIANAPOLIS, IND.
JONESBORO, ARK.
LAFAYETTE, IND.
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BUSHWELL, PEORIA, ILL., AND COUNTRY POINTS UNDER NAME OF MIDWEST ORDER BUYERS

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, July 24, 1950, were reported by the Production & Marketing Administration as follows:

HOGS (Quotations based on hard hogs) St. L. Nat'l. Yds. Chicago Kansas City Omaha St. Paul

BARRONS AND GILTS:

Good and Choice:

120-140 lbs.	\$18.00-20.75	\$17.00-20.50	\$.....	\$.....	\$.....
140-160 lbs.	20.00-22.75	20.00-22.00	21.00-22.50	21.25-23.00	21.25-23.00
160-180 lbs.	22.00-24.25	21.50-24.00	21.50-23.50	22.75-23.75	22.75-23.75
180-200 lbs.	24.00-24.35	23.50-24.25	23.25-23.75	23.75-25.35	23.50-23.75
200-220 lbs.	24.00-24.35	24.00-24.25	23.50-23.75	23.75-24.35	23.50-23.75
220-240 lbs.	24.00-24.35	23.50-24.25	23.00-23.00	23.75-24.35	23.50-23.75
240-270 lbs.	23.00-24.15	22.50-23.75	22.50-23.50	22.25-23.75	20.25-23.75
270-300 lbs.	22.00-23.35	21.25-22.75	21.00-22.75	21.00-22.75	20.25-23.75
300-330 lbs.	20.50-22.00	20.25-21.50	21.00-21.50	18.75-21.25	18.75-21.25
330-360 lbs.	19.50-20.50	19.50-20.50	20.00-21.25	18.75-21.25	18.75-21.25

Medium:

160-220 lbs.	20.50-24.00	19.00-23.00	21.75-23.25	21.00-23.75
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80W8:

Good and Choice:

270-300 lbs.	19.25-19.50	20.75-21.25	19.50-19.75	20.00-21.00	17.25-20.50
300-330 lbs.	19.25-19.50	20.00-21.00	19.50-19.75	18.50-20.50	17.25-20.50
330-360 lbs.	19.00-19.50	19.00-20.25	19.00-19.50	18.50-20.50	17.25-20.50
360-400 lbs.	18.00-19.00	17.75-19.25	18.00-19.00	17.00-19.00	17.25-20.50

Good:

400-450 lbs.	17.50-18.50	17.25-18.00	17.00-18.00	16.00-17.50	14.75-17.25
450-550 lbs.	15.75-18.00	16.25-17.25	16.00-17.00	15.00-16.50	14.75-17.25

Medium:

250-550 lbs.	14.50-19.00	15.00-20.00	15.00-16.00	14.50-20.50
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	13.50-18.75	15.00-18.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	30.50-32.00	31.00-32.25	30.50-31.50	30.50-31.75	30.75-31.75
900-1100 lbs.	31.00-32.00	31.25-32.50	30.75-31.75	30.25-32.00	31.00-32.00
1100-1300 lbs.	31.00-32.00	31.00-32.50	30.75-31.50	30.50-32.00	30.75-32.00
1300-1500 lbs.	30.50-31.50	30.75-32.25	30.25-31.25	29.75-31.75	30.50-31.75

STEERS, Good:

700-900 lbs.	28.50-30.50	29.75-31.00	28.75-30.50	28.75-30.50	28.75-30.75
900-1100 lbs.	28.50-31.00	29.75-31.25	29.00-30.75	28.50-30.50	28.75-31.00
1100-1300 lbs.	28.50-31.00	29.50-31.00	29.00-30.75	28.50-30.50	28.75-31.00
1300-1500 lbs.	28.50-30.50	29.50-30.75	28.50-30.50	28.25-30.25	28.75-31.00

STEERS, Medium:

700-1100 lbs.	25.00-28.50	25.00-29.75	24.00-29.00	25.00-28.75	24.00-28.75
1100-1300 lbs.	25.00-28.50	25.00-29.75	24.00-29.00	25.00-28.50	24.00-28.75

STEERS, Common:

700-1100 lbs.	22.00-25.00	22.00-25.00	21.00-24.00	22.00-25.00	21.50-24.00
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HEIFERS, Choice:

600-800 lbs.	30.25-31.50	30.75-32.00	30.00-31.00	30.00-31.25	29.50-31.00
800-1000 lbs.	30.25-31.50	30.50-32.00	30.00-31.25	29.50-31.25	29.50-31.25

HEIFERS, Good:

600-800 lbs.	28.25-30.25	29.25-30.75	28.25-30.00	28.50-30.00	28.50-30.00
800-1000 lbs.	28.25-30.25	29.00-30.75	28.25-30.00	28.50-30.00	28.50-30.00

HEIFERS, Medium:

500-900 lbs.	24.50-28.25	24.50-29.25	23.00-28.25	24.25-28.50	23.50-28.50
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HEIFERS, Common:

500-900 lbs.	22.00-24.50	21.50-24.50	20.00-23.00	21.75-24.25	21.00-23.50
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COWS (All Weights):

Good	22.00-23.00	22.50-24.75	21.00-23.00	22.25-25.00	22.00-24.00
Medium	20.00-22.00	21.00-22.50	20.25-21.00	20.50-22.25	20.00-22.00
Common	18.75-20.00	19.75-21.00	19.00-20.25	19.00-20.50	18.50-20.00
Cut. & C.	14.50-19.00	16.50-19.75	14.50-19.00	16.50-19.00	16.00-18.50

BULLS (Yr. Excl.) All Weights:

Beef, Good	23.00-24.50	24.00-26.00	22.50-23.50	23.00-24.25	23.50-24.50
Sausage, Good	23.00-24.50	25.00-26.00	22.50-23.50	24.00-24.75	23.00-24.00
Sausage, medium	22.00-23.00	23.00-25.00	21.00-22.50	22.00-24.00	22.00-23.00
Sausage, cut. & com.	19.00-22.00	20.00-23.00	18.00-21.00	20.00-22.00	18.00-22.00

VEALERS, All Weights:

Good & Choice	23.00-33.00	29.00-31.00	28.00-30.00	29.00-31.50	28.00-32.00
Com. & Med.	22.00-29.00	24.00-29.00	19.00-28.00	23.00-29.00	21.00-28.00
Cull, 75 lbs. up	17.00-22.00	20.00-24.00	15.00-19.00	19.00-23.00	17.00-21.00

CALVES, (500 lbs. down):

Good & Choice	27.00-30.00	26.00-29.00	27.00-29.00	26.00-30.00	27.00-29.00
Com. & Med.	26.00-27.00	21.00-26.00	19.00-27.00	21.00-26.00	20.00-27.00
Cull	16.00-20.00	18.00-21.00	15.00-19.00	19.00-21.00	17.00-20.00

SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:					
Good & Choice	27.00-28.00	26.50-27.50	26.50-27.00	26.75-27.75	27.50-28.25
Medium & Good	27.00-28.00	23.50-26.50	23.25-26.25	23.50-26.75	24.00-27.25
Common	19.50-22.50	18.00-23.00	20.00-23.00	24.00-25.50

YRLG. WETHERS (Shorn):

Good & Choice	22.50-23.75
Medium & Good	18.50-23.00	21.50-22.25

EWES (Shorn):

Good & Choice	5.50-10.00	7.50-11.00	9.50-10.25	9.50-10.50	9.50-10.50
Com. & Med.	5.00-8.00	7.00-8.50	8.00-9.50	8.00-9.50	8.50-9.25

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ending July 22, 1950:

CATTLE	Week ended		Cor.
	July 22	Prev. week	
Chicago	21,240	20,878	21,835
Kansas City	18,264	15,567	21,547
Omaha	21,329	20,257	22,245
E. St. Louis	6,730	7,075	7,370
St. Joseph	8,012	8,577	8,800
Sioux City	11,172	11,529	11,453
Wichita	3,693	3,239	3,637
New York & Jersey City	6,728	6,895	5,730
Okla. City	5,893	5,485	7,092
Cincinnati	4,235	4,356	4,374
Denver	9,930	9,630	8,185
St. Paul	17,224	18,018	14,626
Milwaukee	4,768	3,650	4,137
Total	129,288	135,156	139,950

HOGS	Week ended		Cor.
	July 22	Prev. week	
Chicago	36,792	39,294	33,180
Kansas City	11,405	10,202	9,664
Omaha	28,476	37,617	29,668
E. St. Louis	24,497	21,263	19,228
St. Joseph	17,861	22,210	12,803
Sioux City	15,839	20,019	16,797
Wichita	6,972	7,283	2,700
New York & Jersey City	31,244	30,562	26,666
Okla. City	8,260	8,023	7,025
Cincinnati	12,137	12,385	10,974
Denver	9,078	8,678	7,106
St. Paul	35,163	43,981	26,002
Milwaukee	4,389	5,240	4,200
Total	232,741	268,348	205,139

SHEEP	Week ended		Cor.
	July 22	Prev. week	
Chicago	2,902	3,082	2,906
Kansas City	7,679	9,817	7,777
Omaha	9,829	9,945	7,723
E. St. Louis	8,798	7,953	6,763
St. Joseph	7,158	6,696	7,720
Sioux City	4,878	3,224	2,044
Wichita	1,872	1,889	1,632
New York & Jersey City	35,807	37,965	33,991
Okla. City	937	3,878	2,322
Cincinnati	108	1,623	1,256
Denver	9,186	8,493	4,493
St. Paul	7,396	8,228	2,909
Milwaukee	321	382	489
Total	87,265	103,718	86,025

*Cattle and calves.

*Federally inspected slaughter, including direct.

*Stockyards sales for local slaughter.

*Stockyards receipts for local slaughter, including direct.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Thursday, July 27:

Steers, med. to ch.	\$28.00@31.25
Steers, com. & med.	27.00@27.50
Helfers, gd.	26.00 only
Helfers, com. & med.	20.00@25.00
Cows, gd.	21.00@22.50
Cows, com. & med.	18.50@21.00
Cows, can. & cut.	15.00@18.50
Sausage bulls, gd.	24.00@26.00
Sausage bulls, com. & med.	19.00@22.50
Can. & cut.	17.00@19.00
CALVES:	
Vealers, gd. & ch.	\$28.00@33.00
Com. & med.	21.00@28.00
Culls	14.00@21.00

HOGS:	
Gd. & ch. 180-240	\$24.50@25.75
Sows, gd. & ch.	19.25@19.75
SHEEP:	
Spring lambs, gd. & ch.	\$27.00@29.50

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Calif., Thursday, July 27:

CATTLE:	
Cows, can. & cut.	\$17.00@23.00
Cows, can. & cut.	17.00@19.00
Sausage bulls, med. to good	25.00@27.00
CALVES:	
Vealers, med. to ch.	\$27.00@33.00
Cull to med.	19.00@27.00
HOGS:	
Gd. to ch. 185-265	\$24.25@25.50
Sows, gd. and ch.	19.00@19.75

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

RECEIPTS			
Cattle Calves Hogs Sheep			
July 19.	9,224	411	12,565
July 20.	8,491	396	9,111
July 21.	1,355	217	8,404
July 22.	459	56	2,368
July 23.	11,442	385	12,443
July 24.	5,947	518	10,165
July 25.	9,000	400	10,000
July 26.	3,500	400	11,500
July 27.	3,500	400	11,500

*Week so far	29,889	1,703	44,048
Week ago	33,698	1,717	46,786
1949	32,954	2,617	40,526
1948	24,307	2,758	36,621
*Including 108 cattle, 44 calves, 7,935 hogs and 1,634 sheep direct to packers.			

SHIPMENTS			
Cattle Calves Hogs Sheep			
July 19.	3,283	69	1,641
July 20.	926	93	1,494
July 21.	413	78	1,753
July 22.	380	4	158
July 23.	2,645	...	2,109
July 24.	2,308	151	1,653
July 25.	3,000	100	2,000
July 26.	1,000	100	2,000
July 27.	1,000	100	2,000
Week so far	8,953	351	7,762
Week ago	10,684	296	8,012
1949	10,840	294	6,900
1948	9,023	262	7,166

JULY RECEIPTS			
	1950	1949	
Cattle	129,246	141,073	
Calves	7,530	12,892	
Hogs	221,665	192,927	
Sheep	27,498	29,413	

JULY SHIPMENTS			
	1950		1949
Cattle	44,200		51,05
Hogs	41,658		46,32
Sheep	1,877		2,39

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Thursday, July 27:

Week ended		
July 27		
Packers' purch.	32,238	39,572
Shippers' purch.	9,800	10,155
Total	42,038	49,727

CANADIAN KILL

Inspected slaughter in Canada, week ended July 15:

CATTLE		
	Week Ended July 15	Same Week Last Year
Western Canada	10,725	13,727
Eastern Canada	12,792	15,061
Total	23,517	28,788
HOGS		
Western Canada	20,986	16,560
Eastern Canada	42,923	35,224
Total	63,909	51,784
SHEEP		
Western Canada	2,576	3,055
Eastern Canada	3,596	5,742
Total	6,272	8,797

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended July 21:

Cattle Calves Hogs* Sheep			
Salable	425	1,365	635
Total (incl. direct)	4,838	5,083	17,846
Previous week:			
Salable	372	1,220	803
Total (incl. direct)	4,456	4,892	17,882
*Including hogs at 51st street.			

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending July 20:

Cattle Calves Hogs Sheep			
Los Angeles	7,200	1,350	2,100
N. Portland	3,225	825	1,100
S. Francisco	1,550	225	1,325

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 22, 1950, as reported to THE NATIONAL PROVISIONER:

CHICAGO			
Armour	5,935	hogs	1,055
Wilson	2,496	hogs	8,286
Shipers	10,172	hogs	Others
19,041	hogs		
Total	21,240	cattle	1,716
46,905	hogs	2,992	sheep

KANSAS CITY			
Cattle Calves Hogs Sheep			
Armour	3,319	767	1,833
Swift	2,421	526	1,155
Wilson	2,604	755	2,061
Wilson	1,176	219	1,648
Control	1,173
Others	5,294	10	4,708
Total	15,987	2,277	11,405

OMAHA			
Cattle & Calves Hogs Sheep			
Armour	4,428	7,541	1,587
Wilson	4,418	4,834	1,809
Wilson	4,617	5,242	2,006
Wilson	2,032	3,050	1,135
Eagle	46
Grt. Omaha	227
Hoffman	165
Rothschild	434
Roth	108
Kingman	1,060
Merchants	36
Minvest	92
Others	...	13,340	...
Total	10,672	34,916	6,588

E. ST. LOUIS			
Cattle Calves Hogs Sheep			
Armour	2,650	2,522	8,283
Swift	3,591	2,725	6,190
Hunter	480	...	5,885
Hell	1,707
Krey	955
Laclede	1,113
Siehoff	355
Others	3,457	507	3,317
Shippers	4,311	816	16,846
Total	14,498	6,370	44,660

ST. JOSEPH			
Cattle Calves Hogs Sheep			
Swift	2,571	272	6,480
Armour	2,090	388	8,555
Others	3,729	132	3,818
Total	8,390	792	18,853
Does not include 169 cattle and 3,495 hogs and 1,562 sheep bought direct.			

SIOUX CITY			
Cattle Calves Hogs Sheep			
Armour	3,586	17	5,717
Cudahy	4,059	18	6,431
Swift	3,235	19	1,577
Others	253	...	1
Shippers	7,752	15	15,142
Total	18,895	64	28,868

WICHITA			
Cattle Calves Hogs Sheep			
Cudahy	1,083	484	1,832
Guggenheim	152
Dunn-Overtag	48
Dold	108	...	532
Sunflower	11	...	28
Pioneer
Excel
Others	609	...	619
Total	2,727	434	3,011
Does not include 1,141 cattle and 4,280 hogs bought direct.			

OKLAHOMA CITY

Cattle Calves Hogs Sheep			
Armour	1,851	260	993
Wilson	1,684	293	1,018
Others	62	...	243
Total	3,597	553	2,254
Does not include 1,006 cattle, 737 calves, 6,012 hogs and 217 sheep bought direct.			

CINCINNATI

Cattle Calves Hogs Sheep			
Gall	396
Kahn
Lohrey	663
Meyer
Schlichter	87	183	73
Northside
Others	3,102	1,032	10,204
Total	3,189	1,215	10,867
Does not include 648 cattle bought direct.			

LOS ANGELES

Cattle Calves Hogs Sheep			
Armour	270	34	111
Cudahy	766	...	501
Swift	286	185	133
Wilson	68
Acme	400	10	...
Atlas	442	38	...
Cougherty	110	...	292
Coast	318	1	170
Harman	109
Luer	26	...	197
Union	30
United	276	...	369
Others	3,854	741	187
Total	6,869	1,000	1,951

ST. PAUL

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER:		Carcasses	BEEF CURED:		
Week ending July 22, 1950	11,176		Week ending July 22, 1950	812	
Week previous	13,031		Week previous	1,035	
Same week year ago	11,928		Same week year ago	10,814	
COW:			PORK CURED AND SMOKED:		
Week ending July 22, 1950	1,758		Week ending July 22, 1950	837,272	
Week previous	1,439		Week previous	931,795	
Same week year ago	1,416		Same week year ago	846,039	
BULL:			LARD AND PORK FATS:		
Week ending July 22, 1950	1,080		Week ending July 22, 1950	457,327	
Week previous	1,112		Week previous	95,501	
Same week year ago	1,141		Same week year ago	221,021	
VEAL:			LOCAL SLAUGHTER		
Week ending July 22, 1950	13,029		CATTLE:		Carcasses
Week previous	10,506		Week ending July 22, 1950	6,728	
Same week year ago	9,014		Week previous	6,805	
LAMB:			Same week year ago	5,739	
Week ending July 22, 1950	22,945		CALVES:		
Week previous	40,480		Week ending July 22, 1950	12,436	
Same week year ago	37,321		Week previous	12,289	
MUTTON:			Same week year ago	12,459	
Week ending July 22, 1950	1,559		HOGS:		
Week previous	3,284		Week ending July 22, 1950	31,244	
Same week year ago	1,247		Week previous	31,562	
HOG AND PIG:			Same week year ago	26,419	
Week ending July 22, 1950	11,169		SHEEP:		
Week previous	9,578		Week ending July 22, 1950	35,807	
Same week year ago	8,002		Week previous	37,975	
PORK CUTS:		Pounds	Same week year ago	33,991	
Week ending July 22, 1950	2,263,935		COUNTRY DRESSED MEATS		
Week previous	1,266,356		VEAL:		
Same week year ago	1,562,291		Week ending July 22, 1950	3,910	
BEEF CUTS:			Week previous	4,355	
Week ending July 22, 1950	67,081		Same week year ago	3,840	
Week previous	67,081		HOGS:		
Same week year ago	156,108		Week ending July 22, 1950	1	
VEAL AND CALF CUTS:			Week previous	2	
Week ending July 22, 1950	69,885		Same week year ago		
Week previous	11,716		LAMB AND MUTTON:		
Same week year ago	10,819		Week ending July 22, 1950	21	
LAMB AND MUTTON CUTS:			Week previous	91	
Week ending July 22, 1950	1,338		Same week year ago	12	
Week previous	13,363		Incomplete.		
Same week year ago	4,536				

LIVESTOCK PRICES AT TEN CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at ten leading markets in Canada during the week ended July 15 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK	GOOD STEERS		VEAL CALVES		HOGS*		LAMBS	
	Up to	YARDS	Good and	Choice	Gr. B ¹	Dressed	Gr. Gd.	Handweights
Toronto	1000 lb.	828.75	27.10	\$28.50	31.10	332.23	30.00	30.00
Montreal		29.90	27.10	27.10	31.00	30.00	30.00	30.00
Winnipeg		27.50	28.55	28.55	32.10	30.00	30.00	30.00
Calgary		29.56	28.63	28.63	30.90	26.40	30.00	30.00
Edmonton		26.55	25.10	25.10	31.60	27.05	30.00	30.00
Pr. Albert			26.60	26.60	30.85	27.50	30.00	30.00
Moore Jaw		26.00	25.60	25.60	30.85	27.00	30.00	30.00
Saskatoon		26.50	26.00	26.00	30.85	27.20	30.00	30.00
Regina		25.50	25.80	25.80	30.85		30.00	30.00
Vancouver		27.75						

* Dominion government premiums not included.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended July 22 was reported by the U. S. Department of Agriculture as shown in the following table:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	6,728	12,436	31,244	35,807
Baltimore, Philadelphia	6,013	1,479	23,373	1,486
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	11,794	3,285	44,152	9,811
Chicago area	23,560	5,739	60,314	10,217
St. Paul-Wisc. group ¹	25,607	14,628	60,806	9,281
St. Louis area ²	12,555	11,000	46,575	13,260
Sioux City	11,437	134	19,900	5,964
Omaha	22,805	727	39,886	10,881
Kansas City	14,869	4,274	29,003	9,950
Iowa and So. Minn. ³	17,110	4,620	154,425	24,121
SOUTHEAST ⁴	5,904	4,337	11,406	41
SOUTH CENTRAL WEST ⁵	20,026	8,077	41,096	17,381
ROCKY MOUNTAIN ⁶	9,012	762	11,172	15,042
PACIFIC ⁷	18,741	2,879	24,114	29,223
Grand total	207,070	74,467	606,496	198,555
Total week ago	202,614	74,114	620,590	201,321
Total same week 1949	201,489	81,663	561,152	194,957

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Ft. Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes So. St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁶Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁷Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under federal meat inspection during June 1950:—Cattle, 76.1; calves, 65.1; hogs, 74.0; sheep and lambs, 84.8.

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; Jacksonville and Tallahassee, Florida, during the week ended July 21 were reported by the Production and Marketing Administration as follows:

	Cattle	Calves	Hogs
Week ended July 21	1,962	1,460	4,593
Week previous	1,784	1,159	3,750
Cor. week last year	1,795	1,105	4,094

Stahl-Meyer

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FRESH-FLAVOR CANNED MEATS
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BARLIANT'S WEEKLY SPECIALS

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Sausage & Smokehouse Equipment

2073-SILENT CUTTER: Boss 80-A, 375 lb. cap. with recently purchased 30 HP. motor, with unloader, starter, extra knives	\$1350.00
2158-SILENT CUTTER: Boss 200, with unloader, 500# cap. self-emptying, reconditioned, guaranteed	1250.00
2085-SILENT CUTTER: 43-B, direct connected to 30 HP. motor	575.00
7577-SILENT CUTTER: (NEW) Buffalo 27-B, lined bowl, 5 HP. motor, switch & switch box inc.	750.00
2403-FROZEN MEAT CUTTER: Harris-Seybold, large cap. with 34" blade	550.00
1964-FROZEN MEAT CUTTER: Ace, 4000# per hr. with new motor	350.00
1853-GRINDER: Buffalo, 20 HP.	675.00
2466-GRINDER: Globe, 7 1/2 HP., like new condition	435.00
2154-TYLINKER: Automatic, portable table & metal cover, little used, excellent condition	1225.00
2409-MEAT MIXER: Boss, 1000# cap. 10 HP.	375.00
2454-SAUSAGE STUFFER: Buffalo 500# cap. with air valve control, no stuffing cocks	500.00
1964-SAUSAGE STUFFER: Buffalo 100#	395.00
2215-PATTYMAKER: Holymatic, extra plates, excellent condition	350.00
2500-ROCKFORD FILLER: Model "A" (NEW)	245.00
2122-SKINNER: Townsend 227, with motor, new knife, excellent condition	525.00
1'01-SMOKESTICK: 8" HP.	275.00
1105-LOAF PANS: (400) Aluminum Wenreuer, 622, sliding lids, like new	1.30
1353-LOAF PANS: (50) Stainless Steel, Anco, Model L-12, stainless lids, ea.	5.00
1752-HOY LOAF MOLDS: (50) Stainless Steel, model 5-8, excellent condition	3.25

Kill Floor & Rendering

2517-WET RENDERING COOKER: Approx. 400 gal. cap. like new	\$ 175.00
2472-LARD COOLER: With agitator, 100 gal. cap. galvanized	150.00
2000-COOLER RACK: 8' lg. x 8' hg. x 4' dp. 5 rows shelves of heavy wire screen	115.00
1996-FILTER PRESS: (NEW)-NEVER USED) Sperry 24", with plates, frames, etc. Bids requested	
2518-HOG HOIST: Boss, 12" (NEW)	1050.00
2201-HOG: Boss 2705, size 30, with 40 HP. motor & starter box	1500.00
2476-ELECTRIC HOIST: Budget 1/2 Ton, 34" per min. like new	185.00
1048-SAW: Do-All (NEW) stainless steel moving top table, 1 1/2 HP.	375.00
2124-BEEF SPLITTING SAW: Enterprise, with 1/2 HP. motor, excellent condition	285.00
2141-BEEF TROLLEYS: (NEW) all galvanized,	
120 Long Hooks85
100 Short Hooks75

Miscellaneous

2186-TRACKING: 550' with 12" Hangers & Switches, little used, excellent condition	Details on request
2510-TRACK SCALE: Fairbanks-Morse, deep type, overhead track, excellent condition	\$ 135.00
2003-SCALE: Baled Ham Weighing	100.00
1872-HAM WASHER: Adelman, with 1/2 HP. motor, complete with aluminum bowl, brushes, etc.	250.00
2004-BOILED HAM DRAINING TABLES: (2) with stainless steel grate	75.00
2200-BUNN TYER: Stainless steel table top, for tying lamb, veal & beef rolls	425.00
1500-LABELER: Burl adjustable, with motor	475.00
1785-AIR COMPRESSOR: Complete with tank & controls, 1/2 HP., excellent condition	145.00
1953-COMPTOMETER: 223	45.00

BARLIANT & CO.

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Unit Steam Boiler, model 3550 EPC

USED ONLY 300 HOURS

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FOR SALE ELECTRIC GENERATORS

Century, 30 KW, AC, 120/208/3/60 or 230/400/

3/50, 4 wire—International Harvester, type UD-

14, 54 HP, 1200 RPM, Switchboard. (Present

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Kohler 1.5 KW, AC 1-A-21, complete with pulley

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MJC-UC-S. Complete with gear rotor, shaft rotor

gear and gear distributor. (Present price

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POMEROY FARMS, R.D. No. 2

Stroudsburg, Pennsylvania

CONTENTS OF RENDERING PLANT

Four 5x10 Anco Cookers

Two large presses

Hasher, Washer, Bone Crusher

Hammermill tanks, etc.

Everything disconnected and ready to move at reasonable prices. What do you need?

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444 Fairmount Ave. Philadelphia 23, Pa.

FOR SALE: One Carrier Condensing Ammonia Unit, complete with 7 1/2 HP. motor, starting controls and shell and tube Condenser and one Carrier Model 252 Ammonia Compressor with 7 1/2 HP. motor, good operating condition. Reason for disposal, larger plant. FS-198, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: One Air Induction Conditioner, \$100. Used only a few weeks, guaranteed as good as new. FS-202, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Several Anderson R. B. expellers in very good condition. \$3850.00 F.O.B. Norwalk, California Extraction Company, Box 187, Norwalk, California.

EQUIPMENT WANTED

WANTED: Baker Ice Machine, 3 1/2 x 3 1/2, crock seal, no stuffing box. Address Emil Motyka, Leigh, Nebraska, phone number 94.

PLANTS FOR SALE

RENDERING PLANT FOR SALE

In southeastern city with county population of 200,000. Modern 2 story, 2 cooker plant on railroad siding and creek in packing house district. Reason for selling, owner has other interests. FS-2213, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Packing Plant

FOR SALE: B.A.I. cattle and calves plant. Railroad siding, 4 coolers, 2 beds. Plenty of pens, 9 acres land. Located in the heart of mountain resorts, also near New York City, Philadelphia, Boston, Albany etc. This plant must be seen to be appreciated. Call or write.

L & L Packing Co.

Hurley Avenue Kingston, N. Y. Phone 6678

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Norman Lapiques, 265 Lewis St., Buffalo 7, N. Y.

Phone Madison 2271.

MEAT PACKING PLANT FOR SALE OR LEASE

Modern building with corral comprising 2 1/2 acres with spur track. Capacity per day, 500 hogs, 175 cattle, 500 sheep. Plenty of cooler space. Large sausage room and smoke house. Located near San Francisco, Calif. Address United Packing Company, Inc., South San Francisco, Calif.

SMALL COLORADO packing plant, new construction, excellent facilities for sausage manufacturing, curing cattle and hog slaughtering. Abundance of livestock available. Established profitable business now in operation, with excellent opportunities for expansion. Inquiries and inspection invited. FS-211, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MODERN MEAT CANNING business for sale. Annual gross \$750,000. Ideal Chicago location. Will consider offer from responsible party. All inquiries strictly confidential. FS-212, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

POULTRY Eviscerating and packing plant, in New Jersey, 51 miles from New York City, with acreage, 5,000', fully equipped, refrigerating and freezing unit 3400 c.f. FS-196, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

PACKING PLANT: Southeastern area. Completely modern, including rendering plant. Thriving business in prosperous section. Operation profitable. Possibilities unlimited. FS-214, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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Two floors 25' x 50' in the heart of Gansvoort meat market. Will renovate to suit tenant.

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CLASSIFIED ADVERTISING

POSITION WANTED

EXECUTIVE, 50 years old, with 35 years' retail, wholesale and packinghouse experience, would like position with midwest organization or company. Understand and have worked with carcass beef, beef and pork cuts, boneless and other meat products. Last 14 years with federally inspected plant as livestock supply and distribution coordinator, responsible for markets and supply for plant sales and production requirements as well as product pricing, distribution and sales of products through some 20 sales routes and carlot sales to eastern and midwest markets. Would like work in supply purchasing, material control or general packing and distribution capacity. Can furnish A-1 character and work references. Work under congenial conditions with reliable organization more important than salary. W-203, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER: Capable of running beef cooler, buy livestock, manage beef and veal sales. Experienced in operation and sales of complete plant. W-189, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HOG KILL & CUT FOREMAN: Excellent references. Sober, efficient. W-204, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HOG CASING FOREMAN: 23 years' packinghouse experience. Sober. References. W-205, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

TOP FLIGHT TRAVELING REPRESENTATIVE A concern allied with meat packing industry requires very high class salesman who has been a success in his field. Must be experienced in meat packing industry. Splendid future for real getter. Prefer man around 38 years of age. Write full details which will be held in confidence. W-206, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

KILLING FLOOR superintendent wanted for midwest beef packer killing 1,200 cattle per week. Must have knowledge of killing operations. Good opportunity for right man. All replies confidential. Write W-207, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Experienced refrigeration and maintenance man. Salary and bonus. Give experience, references, and salary expected in first letter. Write W-208, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

BEEF CASING FOREMAN Must understand fully all phases of beef casing cleaning. Good salary to the right man. W-174, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN: Meat plant, to take charge of curing department and ham boning and ham canning departments. Excellent opportunity. Fine salary. old established firm in Philadelphia, Pa. Confidential. W-191, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE BUYER wanted for large Ohio packer. State age and experience. Our employees know of this ad. W-194, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WORKING FOREMAN wanted for food canning plant. State age, experience, references, salary expected in application. W-200, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

DO YOU HAVE EXPERIENCE BUYING OR SELLING MEATS?

We are not meat packers, but have extensive contact with the meat industry in connection with buying and selling provisions, pork cuts, beef and by-products. We have opening for man to represent us in contacts with buyers and sellers in Chicago and midwest market (not selling—no travelling). Knowledge of products and market required; ability to get along with others important; acquaintance among Chicago trade helpful. Send FULL business and personal details, salary, etc. All letters fully confidential: our employees know of this ad. W-216, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER

wanted

FOR PORK AND BEEF PLANT

Must know Ohio, West Virginia, Michigan, Pennsylvania, New York and eastern markets. Prefer man experienced in product control, uniformity and promotional packaging. This is a good job for a good man. Good salary and a share in the profits. All replies confidential.

W-172, THE NATIONAL PROVISIONER 407 S. Dearborn St., Chicago 5, Ill.

GENERAL MANAGER WANTED FOR PORK AND BEEF PLANT

Good salary and share of the profits. This position requires a top man, hard worker and profit minded. Applicant must be in similar position now. Wonderful opportunity. Plant volume over 10,000,000. Middle west location.

W-171, THE NATIONAL PROVISIONER 407 S. Dearborn St., Chicago 5, Ill.

Large Midwest packer east of Chicago desires services of a man thoroughly experienced in beef fabricating and boning operations. Knowledge of yields, tests figures, etc., is essential. State age and experience. Our employees know of this ad. W-192, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Large East Central packer desires the services of a man who has a thorough knowledge of beef grading and possesses beef sales ability. State age and experience. Our employees know of this ad. W-193, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

NON WORKING SAUSAGE FOREMAN

Independent midwestern packer wants experienced man for quality smoked meat and sausage manufacturing. Please give all details in first letter. W-210, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERIENCED GENERAL MANAGER wanted for southern packinghouse handling both beef and pork. Please furnish references, background and experience. W-215, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXECUTIVE FOREMAN: Wanted for hog killing and cutting department. Plant in Philadelphia area. Present working foreman also considered. Excellent opportunity for right man. Give age, experience and reference. W-173, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EQUIPMENT FOR SALE

BOILERS

304 HP Kewanee No. 590, 2500 HS, 125# WP. Built 1940

Condition: Excellent

150 HP Kewanee No. 587, 1429 HS, 125# WP. Built 1942. Complete with gas fittings, burners, controls, valves, etc. Condition: Like new.

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FOR SALE:

- 2—Anco #261 Grease Pumps, M.D.
- 1—Anco Continuous Screw Cracking Press, installed one year.
- 1—Enterprise #196 Meat Grinder, belt driven.
- 1—Steel 2,000 gal. jack, O.T., agit. Kettle.
- 2—Dopp seamless jack, Kettles, 350 and 600 gal.
- 12—Stainless jacketed Kettles, 30, 40, 60, 80 gal.
- 30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100, 150, 225, 500, 750, 1,200 gallons.
- Used and rebuilt Anderson Expellers, #1 HB, Duo and Super Duo.
- 2—300 Anco Cookers.
- 1—Mech. Mfg. 3'x5' and 1—Anco 4'x9' Lard Mells.
- 10—Unused 200 gal. Aluminum Storage Tanks, original cost \$295.00, our price \$75.00 each, \$10.00 crating each.

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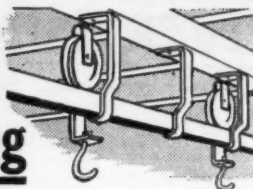
PORK • BEEF • VEAL • LAMB • SMOKED MEATS

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While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

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PNEUMATIC SEWING
LAW with pistol grip,
adjustable guard and
point. It easily cleaned
by ammonia white soap.



NO. 754
NECK WASHER
thoroughly removes
blood stain from the
neck tissue in the frac-
tion of a minute.

DEEP SCISSOR WASH
is carefully designed,
perfectly balanced,
comfortably gripped,
easily cleaned and safe
to operate.

These small ANCO items are saving
time and money for hundreds of users.
Why not use the most improved equipment
for better working conditions and
increase profits?

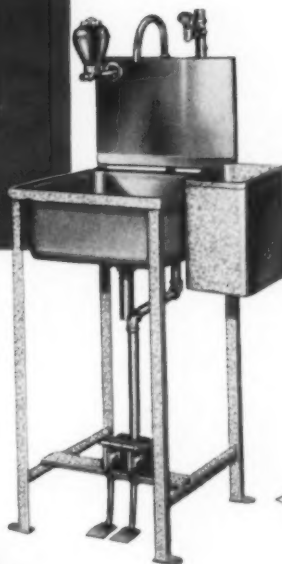
THE ALLBRIGHT-NELL CO.
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

Little PACKERS

Big PACKERS

DO **BIG** JOBS

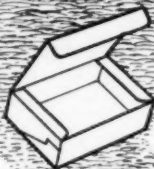
WITH THESE
LITTLE ITEMS



NO. 782
STERILIZING LAVA-
TORY with non-corro-
sive bowl, splash plate,
foot operated nozzle,
soap dispenser and
drinking fountain.
Cleaver or knife boxes
optional.



"Picture Window" Sales Punch



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a thousand words to a menu-planning housewife.
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merchandising packages. Have you explored the full oppor-
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Sutherland's 32 years of experience in the packing industry
can be most helpful on such a program. Write
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